

Sjätte Tunnan

Starters

Spicken Lax: Cured salmon served on dark bread with quail egg, sauce of cress and tenderly smoked salmon roe 135:-

Sjätte Tunnans charcuterie platter 160:-

"Meat apple" from chicken liver with red onion marmalade and toast 125:-

Yellow pea soup topped with gold leaf's served with home made mustard and baked porkbelly 115:- or 95:- (without porkbelly)

Mains

Seared pike-perch fillet served with blackened fennel boiled in crayfish stock, saffron frumenty and dried olive 255:-

Vegetarian Loysyn: Lasagne with fried goat cheese from Löt, spinach, raisin and pine nuts 225:-

Baked chuck roll with celeriac and mushroom pie, forest mushrooms and lovage 265:-

Cassoulet from thick ribs, home smoked sausage and duck leg confite served with sauerkraut cooked in red wine, coarse mustard and pickled onion 255:-

Cassoulet only with ribs 210:-

Guinea fowl with sauce made of saffron and almond served with roasted parsley 220:-

Moose patty with baked cabbage, blackened kale and lingonberry sauce 245:-

Desserts

"Sambocade" -Goatcheese cheesecake with fig sauce and candied walnut 125:-

Almondarte flavored with rosewater, sugared berries and candid rose petals 110:-

Chireseye - which is a bread pudding flavoured with clove served with cherry sauce and pickled cherries 115:-

Cheese from Löt served with quince and cheese bread 135:-