

Menu.....

starters

Green kale soup with egg.....	120
Fruits of the sea.....	225
Medieval fish platter with pickled herring and Salmon.....	195
Sjätte tunnans home made Christmas charcuteries.....	175

mains

Ling served two ways, with læk and troutroð.....	275
Riz Engoulé- Risotto with smoked almonds served along with grilled cheese.....	285
Wild boar meatballs, small game sausages & tender cooked pork belly served with purée of green peas and deep fried Brussels sprouts.....	295
Venison with stomp of celeriac and lovage served with smoked pork and verjus vinegar sauce.....	325
Small chicken served with saffron frumenty & sauce madame.....	275

desserts

Chiresye-Brioche soaked in egg, milk and cloves served with cherry sauce, edible flowers and fine white sugar.....	135
Swedish local blue cheese served with fruit bread and quince marmalade.....	165
Sambocade-goat milk cheesecake served with candied walnuts and figs.....	155
Pear & hazelnut cake served with preserved pears & hazelnut ice cream	145