

Menu

Appetizers

Halibut with cabbage flower and oysters.....	155
Poached egg with wine and onions.....	125
Chicken liver pâté in shape of an apple with red onion marmalade and toasted bread.....	145
Sjätte Tunnan home made charcuteries.....	165

Mains

Chickpea patties with mushy peas, marinated peas and aged cheese.....	255
Fish stew with mussels, fennel and mint leaves.....	285
Pommes Dorrey -wild boar meatballs served with pasta & mushrooms in mushroom broth.....	260
Roasted venison with celeriac, fried apple and currant.....	275
Seasoned duck breast with duck confit, stewed and blackend kale.....	295
Legg of pork with saffron, almond, parsley and onion.....	230

Desserts

Sambocade -Goat cheese cake served with fig sauce.....	150
Cheese from Löt with quince marmalade and bread.....	160
Plum compote served with cold milk and pine nut cookies.....	125
Blueberry pie with tart almond custard and fresh blueberries.....	105