

## Menu.....

### starters

Iowtes - Green soup made of almond milk, leek, herbs  
& spinach served with boiled & smoked egg.....125

Rooster liver paté in shape of an apple, served  
with red onion marmalade & bread crisps.....170

Sjätte Tunnan homemade meat charcuteries.....180

Crayfish served with fennel salad,  
cheese pie & crown dill cream.....165

### mains

Roast venison served with celeriac mash with lovage,  
verjus sauce & smoked pork.....315

Fried salmon butterfly with leek & salmon roe.....295

Homemade wild boar sausage with apples,  
cabbage & onions.....275

Pork leg served with turnip cooked in three  
variations & mustard sauce.....285

Tender chicken served with riz engoulé & gremolata.....275

Smoked portabello mushroom served with  
chestnut frumenty, root vegetables & parsley bullion.....265

### desserts

Sambocade - goat cheese cake with figs.....155

Billberry pie served with tart lemon custard.....140

Pear & hazelnut cake served with preserved  
pears & hazelnut ice cream.....145

Cheese from Löt with quince marmalade & dark bread.....170