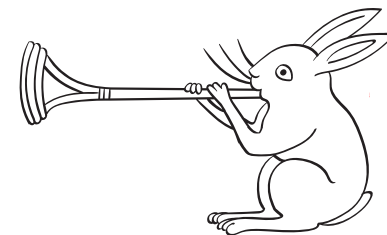


# Menu



## Appetizers

Cold cucumber soup with sage, served with cottage cheese and Lumpfish caviar \_\_\_\_\_ 115 kr

Meat fruit made of chicken liver served with red onion marmalade and toasts \_\_\_\_\_ 149 kr

Sjätte Tunnan's meat or fish platter \_\_\_\_\_ 165 kr

## Entrées

Grilled leek served with white mash flavoured with wood garlic, goat cheese and pine nuts \_\_\_\_\_ 245 kr

Ragout of chicken confit, saffron and wheat berry, served with grilled chicken and chives \_\_\_\_\_ 229 kr

Fish- and seafood stew served with almond sauce and green peas \_\_\_\_\_ 265 kr

Wild boar loin served with loysyn, carrots and blueberry sauce \_\_\_\_\_ 285 kr

Medieval barbeque-beef midrib served with saur kraut cooked in red wine, pickled red onions, onion cream and black pepper sauce \_\_\_\_\_ 298 kr

## Desserts

Sambocade-elderberry cheesecake served with fresh berries and rasperry coulis \_\_\_\_\_ 135 kr

Blue cheese from Löt served with quince marmalade and cheese \_\_\_\_\_ 160 kr

Cinnamonbaked pear served with tart almond custard and cinnamon cake \_\_\_\_\_ 119 kr