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## Appetizers

Three types of herring  
-Mustard herring with roasted hazelnuts, matjeherring topped with egg and chives and herring pickled with wood garlic served with cheese and crisp bread..... 110

Fruit platter  
Game pate, game pate in shape of a pear and pate with smoked salmon in the shape of an apple served with berry sauce, green mustard and fresh grapes..... 195

Sjätte tunnans charcuteries..... 165

## Main courses

Smoked cured salmon with white mash, cassia cinnamon..... 195

Fried goat cheese "eldost" with risengoulé-almond risotto served with roasted cabbage and lingon berries..... 260

Pommes dorrey- meatballs made of wild boar and pork served with mushroom broth, fried mushrooms and pasta..... 255

Lamb roast served with saffron frumenty and pickled fennel..... 285

## Desserts

Chireseye- bread pudding made of fine white bread served with cheery sauce, glace cherries and edible flowers..... 125

Cheese from Löt served with quince marmalade and cheese bread..... 160

Poached pear in claret served with almond cream and crisps..... 135

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