
Appetizers

- Blanc manger made of goat cheese served with beetroot, anise seed and candied walnuts.....140
- Game pâté in shape of a pear with sauce of wild berries, grapes and bread.....145
- Green pea soup with scallops, apple and sprouts.....135
- Sjätte tunnans charcuteries.....165

Main courses

- Lemon sole with mashed turnips, crayfish and sea coral.....285
- Roasted lamb served with mint yoghurt, grilled cabbage and mint gravy.....275
- Chervil baked chicken breast served with frumenty with herbs and marinated vegetables.....220
- Fennel-spiced, smoked sausages with fennel and pork leg choucroute, mustard and deep fried parsley.....245
- Grilled asparagus with riz engoulé(risotto with almond) and wood garlic.....255

Desserts

- Sambocade - goat cheesecake with raspberry coulis and fresh berries.....135
- Blueberry and almond tarte with tart almond cream and fresh blueberries.....105
- Blue cheese from Löt served with quince marmalade and dark bread.....160
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