

# Menu.....

## Starters

Green pea soup served with scallops & sour cream.....155

Baked cheese served with spring beetroots & candied aniseed.....125

Rooster liver pâté in the shape of an apple, with  
red onion marmalade and toasted bread.....155

Sjätte Tunnan's homemade charcuteries.....165

## Mains

Riz Engoulé served with asparagus, smoked  
almond cream and crispy rice.....255

Pork ribs in broth served with wood garlic,  
croutons & knödel.....240

Pan-fried trout served with cream cooked canola sprouts,  
trout roe and chives.....285

Mçeklëburgarë- Minced venison patty served with  
cabbage and lingonberries.....250

Spring chicken served with omelette with chicken, onion,  
parsley root and baked egg yolk.....265

Roast lamb with loysyn flavoured with spinach  
served with herb gravy and spring vegetables.....285

## Desserts

Sambocadë- Goat's cheese cheese cake with figs and walnuts.....150

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

Billberry pie served with tart almond cream.....105

Citrus pudding served with kumquat preserves & sugar decoration.....135