
Appetizers

Rooster liver mousse in shape of an apple
with red onion marmalade and toasted bread.....145

Blanc manger made of pork leg and duck
served with almond sauce smoked almonds and candied anise.....155

Smooth soup of yellow peas topped with gold leaf
served with herbolace- vegetarian thyme and marjoram spiced sausage.....120

Sjätte tunnans charcuteries.....165

Main courses

Salmon, leek and bread in white wine.....265

Roasted lamb served with herb frumenty, fennel and black olives.....275

Sage and black pepper seasoned venison sausage
served with venison ragu, root celery purée and roasted root vegetables.....295

Fried goat cheese "eldost" served with roasted pointed cabbage,
blackened green and black cabbage, lingon berries and foamed milk.....260

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

Rabbit with parsley, onions and almonds.....240

Desserts

Sambocade - Goat cheesecake with fig sauce and candied walnuts.....145

Cherry soup with glace cherries cream cheese and roasted hazelnuts.....125

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