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## Appetizers

Green soup made of herbs and peas  
served with poached egg and cottage cheese.....130

"Meat fruit" made of smoked salmon  
served with roe, apples and cress mustard.....155

Sjätte tunnans charcuteries.....165

Blanc manger-duck rilette  
served with fried ducks heart, hazelnuts and yellow beetroots.....170

## Main courses

Grilled cod served with cabbage, smoked mussels and foamy mussel sauce.....295

Hebolace-vegetarian sausages served with sauerkraut and homemade mustard....255

Pommes dorrey-wildboar meatballs  
served with fried mushrooms, pasta and mushroom broth.....255

Dwarf chicken sauce Madame served with saffron frumenty.....265

Glazed pork hock served with baked turnip, tarragon and pickled onion.....245

Tender chuck roll served with ragout of onions and rye bread.....275

## Desserts

Cheese from Löt's dairy farm served with quince marmalade and cheese bread....160

Sambocade-goat cheese cheese cake  
served with figs sauce, baked figs and candid walnuts.....145

Soft baked apple served with kardamomsoaked bread and hazelnuts.....155

Blueberry pie served with tart almond custard.....110

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