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## Appetizers

Poached egg with wine & onions.....120

Fruit platter of meat and fish with grapes, berry sauce  
and green mustard served for two.....245

Sjätte tunnans charcuteries.....165

## Mains

Lamb coated with gravy served with goat cheese,  
mangold & beetroot pie .....275

Grilled pompano (mackerel) with gremolata served with roasted  
root vegetables in mustard sauce and grilled endive.....275

Salted leg of pork served with yellow pea cream,  
ragout of peas & pork broth.....260

Pommes dorrey-Wild boar meatballs served with pasta &  
fried mushrooms in mushroom broth.....260

Hebolace -Vegetarian sausages served with sauerkraut  
and home made mustard .....255

## Desserts

Sambocade-Goat cheese cake served with raspberry  
sauce & wild berries.....145

Almond pudding served with berries in jelly.....135

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

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