Menu

Starters

Iowtes – Green soup made with almond milk, onion, herbs & spinach, served with smoked soft-boiled egg 130

Beaver pâté shaped like a pear, served with berry sauce, pear mustarda & crispy bread 175

Sjätte Tunnan's homemade cured meats 180

Smoked and cured salmon with trout roe, carrot & green mustard on dill 165

Main Courses

Homemade sausages served with choucroute & whole-grain mustard 265

Roast lamb served with butter-glazed beets, fried cheese & white purée flavored with goat cheese 285

Ling served with baked & charred cabbage, horseradish, mussels, apple & a foamy mussel sauce 295

Bacon-wrapped stuffed pheasant breast served with a variation of salsify, yellow onion & chives 345

Mecklenburg patty made from venison, served with celeriac, lingonberries & lovage 255

Chickpea fritters served with mushroom broth, homemade mushroom pasta, sage & Parmesan 270

Desserts

Sambocade – Goat cheese cheesecake served with figs & candied walnuts 153

Cheese from Löt served with bread & quince marmalade 167

Blueberry pie with tangy almond cream 140

Pear & hazelnut cake with poached pear & hazelnut ice cream 145