

Tonights dinner

Served from 5 pm. Starter 185 SEK, Main course 345 SEK, Desserts 135 SEK.

STARTERS

Cured reindeer carpaccio

Pickled blueberries, cheese from Svedjan and baked egg yolk.

Vendace roe & rhubarb

New potatoes, meadowsweet and white wine sauce.

Goat cheese & beet root

Cremé "Get-greta", salsa romesco and croutons.

MAIN COURSES

Grilled chuck eye

Dried tomato, summer greens and tarragon cremé with chili.

Swedish zander

Pickled mushroom, cured carrot, trout roe & shives mayonnaise.

Pearled barley & tangy mushroom

Pickled rhubarb dried tomato, and tarragon cremé with chili.

All mains served with potatoes

DESSERTS

Strawberry crème

Milk sorbet and crushed vanilla cookies.

Crème brûlée

Rhubarb and Angelica.

Blueberry pannacotta

Roasted oats and birch crème.