

SMÖRGÅSBORD

paired with our aquavit spirit selection

Matje herring, potato, sour cream, egg yolk 7 <i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4	Shrimp skagen 11/18 <i>Skåne; mild cumin, fennel, anise 25ml</i> 4
Gravlax, mustard, dill sauce 9 <i>Hallands fläder; elderflower 25ml</i> 4.5	Liver paté 6 <i>OP Extra; aquavit with sherry, whiskey 25ml</i> 5
Celeriac, mustard, lovage 4 <i>Lysholm Linie double cask; orange, vanilla, caramel 25ml</i> 5	Herrings: Mustard, vendace roe & chives, Brantevik 12 <i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4

STARTERS

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Asparagus, Sandefjord sauce, vendace roe 12 <i>Hallands fläder; elderflower 25ml</i> 4.5
Veal tartare, dill, cauliflower, parmesan 12 <i>Spirit of Hven Organic; lemon, orange, rhubarb 25ml</i> 5
Crab, rye brioche, fennel 14 <i>Hallands fläder; elderflower 25ml</i> 4.5
Mackerel, kohlrabi, sorrel 9 <i>OP Anderson Petronella; cumin, apple 25ml</i> 4.5

MAINS

Cod, mussels, leek mayonnaise 24
Duck breast, liquorice, carrots, hazelnuts, wild garlic 24
Swedish meatballs, lingonberries, pickled cucumber 19
Kroppkakor, morels, wild garlic 18

SIDE DISHES

Watercress, nobis dressing, artichoke crisps 4	Jersey Royals 4
Green beans, shallots, smoked anchovy 4	Jansson's temptation 6
	Rydberg potatoes 5

DESSERTS

Organic creme fraîche tart, lingonberry sorbet 7
Douglas fir panna cotta, queen sorbet, sorrel 8
Warm chocolate cake, liquorice ice-cream 8
Selection of cheese from Neal's Yard Dairy 12