

**Welcome to Atmosfär, we look forward to a lovely evening with you. Our philosophy is to always work with local producers as much as we can. When planning menus, our first idea is to use Skåne's unique nature to the greatest possible extent.
Climate smart and sustainable!**

Every day is a new opportunity to pick out the best local produce and cook good food from them to the guests. On this menu herbs, salad, radishes and summer hay comes from the Bokeslundsgården. The lovely Skåne tomatoes, cucumber, cabbage, strawberries and porkbelly deliver the Bondens skaffereri.

At Atmosfär, since 2008, there are medium size courses on the menu, which gives you the chance to experience more flavors. We hope you find it as fun as we do.

TO BEGIN WITH

Charcuterie 160kr
OYSTERS - with strawberry, elderflower and white balsamico 40kr/piece
Marinated olives 45kr
Salted almonds 40kr
Chips with sea salt 35kr
Truffle chips 55kr

APERITIF

NV Domaine Michel Juillot, Brut Blanc de Blancs 475kr/95kr
NV Gosset Champagne, Brut Excellence 650kr/130kr
Bernard Defaix, Chablis 595kr/120kr
Remoissenet Père & Fils, Bourgogne 595kr/120kr
Bryggmästarens Bästa Organic Lager 80kr
Elder Fizz - Bombay Sapphire, St-Germain, Lemon and Champagne 130kr
Gin & Tonic - Hendrick's, Pepper, Cucumber and Tonic 130kr

WE RECOMMEND 2-3 MEDIUM SIZE COURSES PER PERSON

- TOMATO TARTARE - with turnip, egg yolk cream and ramson 120kr
- PAK CHOI - with cucumber, bean sprouts, sesame, soya and coriander 105kr
- SUMMER COURGETTE - with ricotta, pecorino, herbs, brioche and smoked cod roe 130kr
- BLEAK ROE FROM VÄNERN - with crème fraiche, red onion, lemon and toast 280kr
- SCALLOP - with kataifi, chilimayonnaise and daicon 85kr/piece
- FRØYA SALMON - with samphire, peas, black currant, crème fraiche and horseradish 140kr
- COD LOIN - with summer vegetables, honey, mustard and smetana 170kr
- CHARD - with chorizo, smoked cashew, harissa and yoghurt 140kr
- FRESH GREEN PEAS - with pancetta, green tomato, mange tout and smoked sour cream 115kr
- BEEF TARTARE - with dijonmustard, red onion, capers, beetroot and yolk 150kr
- FLANKSTEAK - with beetroot, ox bone marrow, rosemary and spinach 150kr
- HOMEMADE SAUSAGE - with västerviksmustard, walnut and präst cheese 140kr
- PORKBELLY - with apple, fresh white cabbage, browned butter and sage 140kr

DESSERTS

- GOOSEBERRY PIE - with mascarpone ice cream and oats crumble 95kr
- CRÈME BRÛLÉE 80kr
- STRAWBERRY - with chocolate, pistachio, sea salt and dulce 95kr
- 3 PIECES OF CHEESE from Vilhelmsdal's - with seed crispbread and marmalade 130kr

KVARTERS MENU 4 Course Menu 395kr

- PAK CHOI - with cucumber, bean sprouts, sesame, soya and coriander
- FRESH GREEN PEAS - with pancetta, green tomato, mange tout and smoked sour cream
- FLANKSTEAK - with beetroot, ox bone marrow, rosemary and spinach
- CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr