

**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, courgette and pork 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

PATA NEGRA - Iberico bellota 36 months 160kr
MARINNES-OYSTERS – apple and dill 40kr/piece
PORKCRACKLING'S 35kr

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

- BEETROOT - with goat cheese, honey, yogurt and macadamia nuts 115kr
- SAVOY CABBAGE - with lardo, smoked celeriac cream, buckwheat and silver onion 125kr
- PANZANELLA - with bread, tomato, pepper, capers, olive oil, basil, hummus and beans 120kr
- CAULIFLOWER – with trout row,, dark rye bread, dill 125kr
- BUFFALO MOZZARELLA - with grilled peach, honey, jalapeño, arugola and almond 115kr
- BLEAK ROE FROM VÄNERN - with crème fraiche, red onion, lemon and brioche 280kr
- SCALLOP - with kataifi, chilimayonnaise and daicon 85kr/piece
- FRØYA SALMON - with avocado, yellow beet, lemon yogurt, soya and oat 150kr
- HALIBUT – mussels, parsleyroot, parsley, white wine, anise seed 170kr
- BEEF TARTARE - with dijonmustard, red onion, capers, beetroot and yolk 150kr
- OXCHEEK - with oyster mushroom, white porabello, lingonberry and green pepper 150kr
- HOMEMADE SAUSAGE - with västerviksmustard, walnut and präst cheese 140kr
- PORK BELLY- with cavalo nero, plum, chili, soy, lime and sesame 130kr

DESSERTS

- APPLE PIE - with tanariva chocolate ice cream and oats crumble 95kr
- BLACKBERRY - with meringue, lemon curd, almonds 95kr
- CHOCOLATE TERRINE - with cloudbberries, blueberry ice cream and white chocolate 95kr
- CRÈME BRÛLÉE 80kr
- 3 PIECES OF CHEESE from Vilhelmsdal´s - with seed crispbread and marmalade 130kr

KVARTERS MENU 4 Course Menu 395kr

- BUFFALO MOZZARELLA - with grilled peach, honey, jalapeño, arugola and almond
- CAULIFLOWER – with trout row,, dark rye bread, dill
- OXCHEEK - with oyster mushroom, white porabello, lingonberry and green pepper
- CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr