

### **OUR CLASSICS**

- BLEAK ROE FROM VÄNERN - with crème fraiche, red onion, lemon and toast 280kr
- OYSTERS - with cucumber and jalapeño 40kr/piece
- BEEF TARTARE - with dijonmustard, red onion, capers, beetroot and yolk 140kr
- HOMEMADE SAUSAGE - with västerviksmustard, walnut and präst cheese 130kr
- SCALLOP - with kataifi, chilimayonnaise and daicon 80kr/piece
- CHARCUTERIE 150kr

### **SEASONAL MEDIUM SIZE COURSES**

- TOMATO TARTARE - with turnip, egg yolk cream and ramson 120kr
- CUCUMBER - with jalapeño, lime and garlic 120kr
- WHITE ASPARAGUS - with browned butter emulsion, hazelnut, red onion and cress 150kr
- POINTY CABBAGE - with goat cheese, chicken skin, bread and herbs 130kr
- CHAR 48° - with green asparagus, smoked sour cream, arenkha caviar and lemon 130kr
- BLACKENED VEAL TARTARE - with rhubarb, leek and white balsamico 160kr
- PIKE PERCH - with fennel, capers, green apple, browned butter and bread crumbs 160kr
- SPRING CHICKEN - with tomato, mint, chickpeas and pancetta 150kr
- PORK - with cauliflower, kale pesto and sea buckthorn 145kr

### **DESSERTS**

- CRÈME BRÛLÉE 80kr
- CHOCOLATE GANACHE - with coconut ice cream and blackcurrant curd 95kr
- 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**

- CUCUMBER - with jalapeño, lime and garlic
- CHAR 48° - with green asparagus, smoked sour cream, arenkha caviar and lemon
- PORK - with cauliflower, kale pesto and sea buckthorn
- CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr