

**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

Charcuterie 160kr
OYSTERS - with shallot, red wine vinegar and fennel 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

- BEETROOT - with goat cheese, honey, yogurt and macadamia nuts 115kr
PANZANELLA - with bread, tomato, pepper, capers, olive oil, basil, hummus and beans 120kr
CHANTARELLES - with kale, onion, västerbottencheese, dill and pumpkin seeds 135kr
BUFFALO MOZZARELLA - with grilled peach, honey, jalapeño, arugola and almond 115kr
SAVOY CABBAGE - with lardo, smoked celeriac cream, buckwheat and silver onion 125kr
BLEAK ROE FROM VÄNERN - with crème fraiche, red onion, lemon and toast 280kr
SCALLOP - with kataifi, chilimayonnaise and daicon 85kr/piece
FRØYA SALMON - with avocado, yellow beet, lemon yogurt, soya and oat 150kr
HALIBUT - with chantarelles, celeriac and smoked beurre blanc 170kr
BEEF TARTARE - with dijonmustard, red onion, capers, beetroot and yolk 150kr
FLANKSTEAK - with corn, roasted pepper sauce, leeks, radishes and barbecue butter 150kr
HOMEMADE SAUSAGE - with västerviksmustard, walnut and präst cheese 140kr
PORK CHEEK - with cavalo nero, plum, chili, soy, lime and sesame 130kr

DESSERTS

- GOOSEBERRY PIE - with browned butter ice cream and oats crumble 95kr
RASPBERRY SORBET - with liquorice meringue, turkish yoghurt, rosemary and miso fudge 95kr
CHOCOLATE TERRINE - with cloudberry, 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
CHANTARELLES - with kale, onion, västerbottencheese, dill and pumpkin seeds
FLANKSTEAK - with corn, roasted pepper sauce, leeks, radishes and barbecue butter
CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr