

### **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 parsley, pork crackling, radish and black sesame 160kr
- PIKE PERCH - with fennel, capers, green apple, browned butter and bread crumbs 160kr
- SPRING CHICKEN - with tomato, mint, chickpeas and pancetta 150kr
- RUMPSTEAK - with leek, mushroom, truffle and wasabi 150kr

### **DESSERTS**

- CRÈME BRÛLÉE 80kr
- CHOCOLATE FONDANT - with vanilla ice cream, dulce and peanuts 95kr
- RHUBARB - with tonka bean ice cream, cookies and almonds 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
- RUMPSTEAK - with leek, mushroom, truffle and wasabi
- CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr