

**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 all mushrooms comes from Hällestad. The lovely Skåne beets, parsnip, kale and red cabbage from the Bondens skafferri.

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 ibérico bellota 180kr
Oyster - lemon, vinegar and shallot 40kr/pce
Pork cracklings - lingonberry 40kr
FRIED CAMEMBERT - cloudberry jam and parsley 80kr
CHEESE from Vilhelmsdal 60kr/pce
Marinated olives 45kr
Salted almonds 40kr
Chips with sea salt 35kr
Truffle chips 55kr

APERITIF

Homemade mulled and spiced red wine - Raisins and almonds 90kr
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 are a cash-free restaurant

WE RECOMMEND 2-3 MEDIUM SIZE COURSES PER PERSON

- CELERIAC - shiitake, Aränkha caviar, smoked butter and hazelnuts 120kr
- PUMPKIN - kale, smoked feta cheese, chili and almond 115kr
- BEETROOT - pecorino, quinoa, red cabbage and balsamico 115kr
- WHITE PORTABELLO - fresh truffle, baked egg yolk and chestnut 135kr
- JERUSALEM ARTICHOKE SOUP - apple and sage 115kr
- HERRING - nut bread, lemon, red onion, browned butter emulsion and horseradish 110kr
- BLEAK ROE FROM VÄNERN - crème fraiche, red onion, lemon and brioche 280kr
- COD LOIN - curley kale, bottarga, apple and herb panko 160kr
- BEEF TARTARE - dijonmustard, red onion, capers, beetroot and yolk 150kr
- PORK CHEEK - red cabbage, pomegranate and hazelnuts 120kr
- HOMEMADE SAUSAGE - västerviksmustard, walnut, pear and präst cheese 140kr
- VENISON - parsnip, brussels sprouts, marrow and rosemary butter 150kr
- SIRLOIN STEAK - red wine sauce and parsley 140kr

DESSERTS

- LEMON AND ALMOND CAKE - cardamom, apple and cinnamon ice cream 95kr
- CHOCOLATE - olive oil, chilli, butterscotch, pistachio, orange and star anise sorbet 95kr
- ROSEMARY CARAMEL - sea buckthorn, sour milk ice cream and chocolate cream 90kr
- CRÈME BRÛLÉE - saffron 80kr
- FRIED CAMEMBERT - cloudberry jam and parsley 80kr
- CHEESE from Vilhelmsdal 60kr/pce

KVARTERS MENU 4 Course Menu 395kr

- PUMPKIN - kale, smoked feta cheese, chili and almond
- JERUSALEM ARTICHOKE SOUP - apple and sage
- PORK CHEEK - red cabbage, pomegranate and hazelnuts
- CRÈME BRÛLÉE - saffron

Beverage package consisting of 4 small glasses of wine 320kr