

**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 porkbelly deliver the Bondens skafferit.**

**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**

- PANZANELLA - with bread, tomato, pepper, capers, olive oil, basil, hummus and beans 120kr
- CHANTARELLES - with kale, onion, västerbottencheese, dill and pumpkin seeds 135kr
- TOMATO TARTARE - with turnip, frisée, egg yolk cream and ramson 120kr
- BUFFALO MOZZARELLA - with grilled peach, honey, jalapeño, arugola and almond 115kr
- SUMMER COURGETTE - with ricotta, pecorino, herbs and brioche 130kr
- 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
- PORKBELLY - with apple, fresh white cabbage, browned butter and sage 140kr

### **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