

OUR CLASSICS

- BLEAK ROE FROM VÄNERN - with Crème Fraiche, Red Onion, Lemon and Toast 280kr
OYSTERS - with Blood Orange and Fennel 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

- OSCIETRA KAVIAR 10g - with Salsify, Chive and Potato 170kr
CAULIFLOWER SOUP - with Truffle and Hazelnut 120kr
POINTED CABBAGE - with Fyrtorn, Blood Orange, Chili and Pistachio 120kr
EGG 65° - with Broccoli, Sesame, Browned Butter and Lettuce 130kr
BEETROOT - with Char Tartare, Dill, Lemon, Smoked Smetana and Pear 150kr
BLACKENED CALF CARPACCIO - with Bleak Roe, Chive and Onion 160kr
SKREI COD - with Asparagus, Roe, Spinach and Ramson 160kr
FILLET OF BEEF - with Celeriac, Smoked butter, Apple and Onion 150kr
PORK BELLY - with Parsnip, Turnip, Green Pepper and Dill 130kr

DESSERTS

- CRÈME BRÛLÉE 80kr
CHOCOLATE FONDANT - with Orange, Dulce and Peanuts 95kr
DULCE DE LECHE MOUSSE - with Jerusalem artichoke, Dark Rye Bread and Chili 95kr
3 PIECES OF CHEESE from Vilhelmsdal's - with Seed Crispbread and Marmalade 130kr

KVARTERS MENU 4 Course Menu 395kr

- POINTED CABBAGE - with Fyrtorn, Blood Orange, Chili and Pistachio
CAULIFLOWER SOUP - with Truffle and Hazelnut
FILLET OF BEEF - with Celeriac, Smoked butter, Apple and Onion
CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr