

### **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**

- KALE - with Red Lentils, Smoked Sour Cream, Dukkah, Hazelnut and Green Apple 120kr  
PARSLEY SOUP - with Yolk and Rye Bread 120kr  
CABBAGE - with Smetana, Sunflower, Onion and Horseradish 130kr  
BEETROOT - with Trout Roe, Jalapeño, Bread, Seaweed and Yoghurt 150kr  
BLACKENED VEAL TARTARE - with Parsley, Pork Crackling, Radish and Black Sesame 160kr  
SKREI COD - with Asparagus, Roe, Beurre Blanc and Ramson 160kr  
SPRING CHICKEN - with Gruyere, Ramson and Turnip 170kr  
RUMPSTEAK - with Leek, Mushroom, Truffle and Wasabi 150kr  
LAMB - with Peas, Nettle and Jerusalem Artichoke 170kr

### **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**

- KALE - with Red Lenses, Smoked Sour Cream, Dukkah, Hazelnut and Green Apple  
PARSLEY SOUP - with Yolk and Rye Bread  
RUMPSTEAK - with Leek, Mushroom, Truffle and Wasabi  
CRÈME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 320kr