

Menu

MONDAY & THURSDAY

Tortellini with Västerbotten cheese, carpenter's ham, lemon thyme and roasted broth

Pan-fried Swedish perch with baked beets, dill, new potatoes and browned butter

Lemon tart with cream cheese sabayon

TUESDAY

Grilled mackerel with creamed spinach, dashi, smoked oil, and sea coral

Confit lamb brisket with pan-fried lamb tenderloin, gravy, parsley root cream, crispy quinoa, ramps, and herb pesto-coated beans

Caramel and milk chocolate bavaroise with blackberries, almond cake, and lemon ice cream

WEDNESDAY

Poached white asparagus with lemon-cured salmon and fermented asparagus foam

Pan-fried lemon sole with green pea cream, white wine sauce, grilled rapeseed, kohlrabi, and chive-dressed new potatoes

Vanilla-simmered glass rhubarb with candied pistachios and cardamom ice cream

WINE PACKAGE 1 - 345 Sek

1 glass of wine for the starter and 1 glass of wine for the main course with refill

WINE PACKAGE 2 - 430 Sek

1 glass of wine for the starter, 1 glass of wine for the main course with refill and dessert wine