

V E G E T A R I S K

VARIOUS SNACKS

-

WHITE ASPARAGUS WITH RAMSON AND A MODERN SAUCE

-

RAVIOLI WITH NETTLES AND WALNUT, VEGETABLE BROTH

LIGHTLY SMOKED SALSIFY IN BUTTER, DULSE AND PARSLEY,

WINTER TRUFFLE

-

RHUBARB AND SOURED CREAM FROM JÄRNA WITH SORREL

-

LUPINE MISO WITH CITRUS AND NUTS

-

SWEET AND SOUR

820 KR

H E L K V Ä L L

VARIOUS SNACKS

-

PIKE ROE WITH GRILLED AND PICKLED CELERIAC

-

WHITE ASPARAGUS WITH RAMSON AND A MODERN SAUCE

-

RAVIOLI WITH NETTLES AND WALNUT, VEGETABLE BROTH

-

LANGOUSTINE IN BROTH WITH TOMATOES AND ARTICHOKE

-

SPRING LAMB AND BROCCOLI WITH OYSTER AND

BLACK FENNEL

-

LIGHTLY SMOKED SALSIFY IN BUTTER, DULSE AND

PARSLEY, WINTER TRUFFLE

-

RHUBARB AND SOURED CREAM FROM JÄRNA WITH SORREL

-

LUPINE MISO WITH CITRUS AND NUTS

-

SWEET AND SOUR

1070 KR

L I L L A

VARIOUS SNACKS

-

PIKE ROE WITH GRILLED AND PICKLED CELERIAC

-

LANGOUSTINE IN BROTH WITH TOMATOES AND

ARTICHOKE

-

SPRING LAMB AND BROCCOLI WITH OYSTER AND

BLACK FENNEL

-

RHUBARB AND SOURED CREAM FROM JÄRNA WITH

SORREL

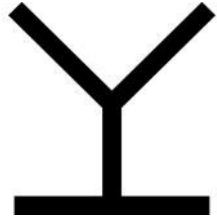
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LUPINE MISO WITH CITRUS AND NUTS

-

SWEET AND SOUR

870 KR



WELCOME TO THE DINING ROOM

WE SERVE OUR VERSION OF A CONTEMPORARY MEAL.
THE ESSENCE OF OUR PAST MIXED WITH DAILY
EMOTIONS AND A HINT OF DAYS YET TO COME. THIS
REDUCED INTO A MENU OF MAINLY VEGETARIAN AND
PLANT-BASED COURSES.

A CHOICE OF HEART AND ENVIRONMENTAL
PRESERVATION.

AS AN ALTERNATIVE TO A MENU, WHETHER DUE
TO LACK OF TIME OR PLACE.

WE OFFER A SELECTION OF COURSES
THAT MAY ALSO BE ORDERED À LA CARTE

1 COURSE 375 KR

2 COURSES 575 KR

BEVERAGE PAIRINGS

SOME OF THE BEVERAGES WILL BE OF OWN
PRODUCTION OTHERS CAREFULLY SELECTED.

THE FULL MENU SELECTION 780 KR

SMALLER MENU SELECTION 680 KR

SELECTIONS WITHOUT ALCOHOL 480 KR

OUR KITCHEN USES ORGANIC AND BIODYNAMIC
VEGETABLES.

ANIMALS ARE FROM SWEDISH FARMS AND FORESTS.

SOME BIRDS HAVE HEARD FRENCH.

FISH AND SHELLFISH ARE TREATED WITH BEST CARE
POSSIBLE.