

V E G E T A R I S K

VARIOUS SNACKS

-

WHITE ASPARAGUS FROM HJO WITH RAMSON

A MODERN SAUCE

-

RAVIOLI WITH NETTLES AND WALNUTS FROM ÖMBERG

VEGETABLE BROTH

-

NEW POTATOES WITH BRAD MISO AND STEAMED CHARD

-

RHUBARB AND SOURED CREAM FROM JÄRNA, FROZEN SORREL

-

LUPINE WITH CITRUS AND NUTS

-

SWEET AND SOUR

820 SEK

H E L K V Ä L L

VARIOUS SNACKS

-

LUMPFISH ROE WITH RAPESEED FLOWERS, RADISHES AND

BUTTERMILK

-

WHITE ASPARAGUS FROM HJO WITH RAMSON AND A MODERN

SAUCE

-

RAVIOLI WITH NETTLES AND WALNUTS FROM ÖMBERG,

VEGETABLE BROTH

-

LANGOUSTINE AND VRETA PEAS, CUCUMBER AND ELDER

VINEGAR

-

LAMB FROM ÖNSBERGA WITH TURNIPS, PICKLED BLEAK

AND DULCE

-

NEW POTATOES WITH BRAD MISO AND STEAMED CHARD

-

RHUBARB AND SOURED CREAM FROM JÄRNA, FROZEN SORREL

-

LUPINE WITH CITRUS AND NUTS

-

SWEET AND SOUR

1070 SEK

L I L L A

VARIOUS SNACKS

-

LUMPFISHROE WITH RAPESEED FLOWERS, RADISHES

AND BUTTERMILK

-

LANGOUSTINE AND VRETA PEAS, CUCUMBER AND ELDER

VINEGAR

-

LAMB FROM ÖNSBERGA WITH TURNIPS, PICKLED BLEAK

AND DULCE

-

RHUBARB AND SOURED CREAM FROM JÄRNA, FROZEN

SORREL

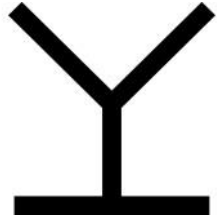
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LUPINE WITH CITRUS AND NUTS

-

SWEET AND SOUR

870 SEK



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.

FISH AND SHELLFISH ARE TREATED WITH UTMOST
RESPECT.