

## SPRITMUSEUM EVENING MENU

*This autumn at Spritmuseum, we let the season's ingredients set the tone in the menu. We work with local crafts and produce.*

### Starters

Gratinated onion with muscat and parmesan cheese 115kr  
*Pomologik Hopple 80kr*

Tartar on beef with taragon, pickled oignons and eggolk 145kr  
*Idunn wine, Bergskär lingonrosé 120kr*

Creamy corn with chantarelles and crispy sourdoughbread 95kr  
*O/O bryggeri Märzen 90kr*

Bisque on lobster with fennel, cucumber and green strawberries 120kr  
*Wine Mechanics, Gimme gimme gimme riesling 130kr*

### Main courses

Duck from Skåne with pumpkin, blackened oignons and duck sauce 245kr  
*Arianna Occhipinti SP68 2020, Sicilien 140kr*

Seared pike perch with pointy cabbage and chantarelles 235kr  
*Kullabergs vingård Gylleröd 2020 190kr*

Celeriac with almonds, sour cream and browned butter 185kr  
*Flyinge vingård, Pic Nic 2018 120kr*

Baked rainbowtrout with kohlrabi, cucumber and jalapeño 215kr  
*Pomologik, Cider state of mind, 100kr*

### Desserts

Lingon berries with fresh cheese and meringue 95kr  
*Idunn wine, Rålund Drottning 110kr*

Variation of autumn apples, crumble and cream 85kr  
*Sahtipaja mjöd Ingefära 90kr*

3-course menu 450kr 3-rätters menu and beverages 790kr 3-rätters meny and alcohol-free beverages 600kr
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