

TASTING	FIRST	SECOND	THIRD
YELLOWTAIL and SEA BUCKTHORN	HERRING SAMPLER three types of herring, cheese, potatoes	COD green asparagus, spring onion, sandefjord	CARROT CAKE yoghurt mousse, vanilla yoghurt sorbet
SCALLOP and CILANTRO	SCALLOP CRUDO rhubarb, sunflower seeds, fennel	ORA KING SALMON english peas, snow peas, dill brown butter	PRINCESS CAKE <i>supplement 5pp</i> whipped cream, raspberry, marzipan
COD and APPLE	CUCUMBER SALAD green goddess, yogurt, almonds	SWEDISH MEATBALLS pommes puree, lingonberries, pickled cucumber	HAZELNUT MERINGUE dark chocolate ice cream, whipped cream
BEEF and HUCKLEBERRY	SHRIMP TOAST SKAGEN <i>supplement 5pp</i> add 10grams löjrom 25	WAGYU STRIP LOIN <i>supplement 25pp</i> farro, ramps, chimichurri	ARTISANAL CHEESES marmalade and seeded rye crisp
RHUBARB and RYE	CHILLED WHITE ASPARAGUS SOUP cheese, chive, lemon	SPÄTZLE morels, spinach, squash	ARCTIC BIRD'S NEST <i>supplement 20pp</i> goat cheese parfait, sea buckthorn, blueberry

155

WINE PAIRING 135

*tasting menu available for the table*

TWO COURSES 75  
THREE COURSES 85

EXECUTIVE CHEF EMMA BENGTSSON

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness*

*A 20% gratuity will be added for parties of six or more*