

FIRST

HERRING TRIO 14
three kinds of herring, peanut potato, västerbotten cheese

GRAVLAX 14
cured salmon, lemon, dill, hovmästar sauce

MARINATED BABY BEETS 15
pickled mustard seeds, truffled goat cheese, red water cress

GEM FIELD GREENS 11
croutons, vidalia onion, apple, caesar vinaigrette

CHANTERELLE VELOUTÉ 12
pickled chanterelles, truffle yoghurt

SWEDISH STEAK TARTARE 14
horseradish, pickled beets, mustard, capers, smoked egg yolk

NORDIC SMÖRGÅSBORD 16
assortment of nordic seafood preparations

SECOND

HAND-CUT SALMON BURGER 24
dill and vinegar potato chips, pickles, curry remoulade

STEAMED CHATHAM COD 28
anchovies glazed root vegetables, heirloom egg, horseradish

SCANDINAVIAN BOUILLABAISSÉ 28
seafood, braised root vegetables, parsley aioli

BUTTERNUT SQUASH BARLEY 23
snow peas, goat cheese, pea greens, truffle vinaigrette

AMISH CHICKEN SALAD 26
beluga lentils, green beans, bacon, warm vinaigrette

SWEDISH MEATBALLS 21
potato purée, pickled cucumber, lingonberries, cream sauce

BRAISED SHORTRIB "KALOPS" 28
bunch carrot, baby beet, allspice jus

PRIX FIXE

FIRST

HERRING TRIO

GEM FIELD GREENS

SECOND

SCANDINAVIAN BOUILLABAISSÉ

SWEDISH MEATBALLS

THIRD

LEMON MOUSSE

SOFT GINGER BREAD

THREE COURSES 35PP

EXECUTIVE CHEF MARCUS JERNMARK

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