

TASTING	FIRST	SECOND	THIRD
YELLOWTAIL and SEA BUCKTHORN	HERRING SAMPLER three types of herring, cheese, potatoes	COD leeks, turnip, smoked sandefjord sauce	CRANBERRY ROULADE brandy,black currants, cranberry sorbet
SCALLOP and KOHLARBI	CAULIFLOWER SOUP pine nuts, celeriac, romanesco	ORA KING SALMON fennel, lobster, saffron	PRINCESS CAKE <i>supplement 5pp</i> whipped cream, raspberry, marzipan
COD and APPLE	SMOKED SALMON pear, fennel, trout roe	SWEDISH MEATBALLS pommes puree, lingonberries, pickled cucumber	CHOCOLATE CRÈME BRULEE kumquats, crème fraiche sorbet
BEEF and HUCKLBERRY	ROASTED BEETS goat cheese, horseradish, watercress	WAGYU STRIP LOIN <i>supplement 25pp</i> broccoli, cranberries, dill chimichurri	ARTISANAL CHEESES marmalade and seeded rye crisp
MAPLE and ALMOND	SHRIMP TOAST SKAGEN <i>supplement 5pp</i> add 10grams löjrom 25	KROPPKAKOR potato, foraged mushrooms, brown butter	ARCTIC BIRD’S NEST <i>supplement 20pp</i> goat cheese parfait, sea buckthorn, blueberry
155 WINE PAIRING 135 <i>tasting menu available for the table</i>		TWO COURSES 75 THREE COURSES 85	

EXECUTIVE CHEF EMMA BENGTTSSON

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