

LATE SUMMER MENU
2022

"The Fifth Season"

SNACK SPECIAL
125

Stallsberg artichoke, garlic + lovage

THE WHOLE TRIP
795

KITCHENS PICK OF THE BEST WE HAVE RIGHT NOW

Broccoli "tempura", escabeche, lovage + sesame
Beef tartare, lemon verbena, snow peas + parmesan
Scorched Rödstrimma, cauliflower, curried brown butter + flowering dill
Chanterelle "steak sandwich", Gröna Gårder beef, lumpfish roe + horseradish
Almnäs Tegel, spiced sour cherries + cress
Pear " After Eight", dark chocolate namelaka + mint

795

Drinks match available.

FÖRRÄTTER
145

Potato "mille feuille", lumpfish roe, sour cream + chives

Beef tartare, lemon verbena, snow peas + parmesan

Broccoli "tempura", escabeche, lovage + sesame

HUVUDRÄTTER
285

Chanterelle "steak sandwich", Gröna Gårder beef, lumpfish roe + horseradish

Rödstrimma, grilled cauliflower, vanilla, tomato + dill

Gnocchi fresca, fresh beans, sage, grilled lemon + parmesan

DESSERT
95

Pear " After Eight", dark chocolate namelaka + mint

Rosehip "clafoutis", bayleaf ice cream + ginger

Almnäs Tegel, spiced sour cherries + cress

Matched wines available.

Please inform us of any allergies.