

Social dining at Paul Taylor Lanthandel

Come to PTL and enjoy some great food and drinks in a social dining setting with us. Dishes will arrive a few at a time allowing you to share around the table in the ultimate communal dining environment.

Dishes are inspired by the cultures, techniques and flavours of the world but created from the best produce we can get our hands on from our Swedish, organic farmers, fishermen and innovators.

SAVOURY	Focaccia from bread (p/person)	40
	Olives	55
	House charcuterie	110 / 210
	Cheese	95 / 180
	Gigas oyster* "chef choice"	50
	Fake fois-gras croustade, port, walnuts	95
	Beetroot "bresaola", Wrångebäck, raspberry	120
	Johannas salad, green pea cream, elderflower, mint	95
	Ämnes cucumber, lumpfish roe, sandefjords sauce, crispy bread	95
	Caramelised cabbage, seabuckthorn, sprucetips	95
	Rapeseed shoots "çilbir", Sanda egg, turkish yoghurt	110
	White asparagus from Hjo, lovage, nutmeg	150
	Land farmed pike perch, tomato cream, radish	195
	Beef from Gröna Gårdar, ramson butter, pommes alumettes	175
SWEET	Rhubarb pavlova, white chocolate ice cream, oxalis	110
	Sorbet, lightly whipped cream, roasted oats	75
	Chocolate truffle	30

Allergens? Ask your server.

* Oysters can cause allergic reactions in some cases