

Familjen

Menu Supper

Langoustine soup with shallots onion infused
in vinegar and dill oil

Confit of duck with lentils from Gotland,
endive and gravy

or

Baked goat cream cheese with dumplings, fried mushrooms,
king mushroom and goat cheese from Skattegården

(fresh autumn truffle from Italy addition 45-)

A selection of Swedish cheeses

(addition 80-)

Salty caramel ice cream with dark chocolate mousse,
coffee, sour apple and caramel powder

395-

Wine menu

Three carefully selected wines served by the glass

345-

Menu Familjen

Pan fried squid with langoustine emulsion, deep-fried potato,
pepper dulse seaweed and samphire

Roast of venison with fried Brussels sprouts, kohlrabi
and gravy flavored with juniper

or

Pan fried perch with poached turnips, kale and
butter sauce flavored with oysters

or

Beef from Ölanda Säteri 300g, Mulberry potato,
deep-fried kale and bone marrow gravy

(addition 150-)

A selection of Swedish cheeses

(addition 80-)

Ice cream flavored with fennel seeds,
meringue and canola cookies

495-

Wine menu

Three carefully selected wines served by the glass

345-