

### **Caviar and vodka**

10g Siberian sturgeon caviar from "AROS" in Småland - 250:-  
add 5 cl ice cold Hven vodka - 110:-

### **Snacks**

Butter fried toast with Ölands wheat - lemon cream cheese - vend ace roe from Kalix - red onion - dill powder

Oatflour blini - birdliver cream - chive - rhubarb hot sauce - sable breton

Buttermilk waffle - mayonnaise with black garlic from Grönby - elderflower capers - beetroot - Halland Siren from Kvibille dairy

### **Dishes**

Baked EKO egg from free-range hens - dill tartlette - green asparagus - pickled rhubarb - hazelnuts - Skærsild from Tistrups dairy - mayonnaise made with lovage vinegar

Beef tartar - Loke from Troldhede dairy - radish - shallot - ramson oil - BBQ tomato water - herbs from EJI garden

Cured Swedish pike-perch - Orelund cucumber - dill mayonnaise - pickled mustard seeds - mussels cream made with mussels from Swedish west coast - dill oil

Butter poached cod - savoy cabbage - foamy fish velouté - trout roe - salted green tomatoes from Gyllebo - chervil

Ravioli with home made ricotta - fermented green and BBQ red Orelund tomato - spruce - foamy sauce with Havgus - herbs from EJI garden

BBQ lamb from Appeltorp - rapeseed - parsnip puré - blackened onion - cured egg yolk - game broth - sage oil - wild herbs

Funnel cake - burned white mold cheese "den hvide dame" - plum marmalade - frozen and grated blue mold cheese "Måneskær"

Vanilla ice cream - rhubarb poached in elderflowerberries - cardamom - cookie crumble - meringue

### **Coffee candy**

Tiny "Sandwich" ice cream - 35:- ask about today's flavoure

### **4 dishes 595:-**

Wine paring 475:- Non alcoholic paring 275:-

### **1 snacks + 4 dishes 695:-**

Wine paring 475:- Non alcoholic paring 275:-

### **1 snacks + 5 dishes 795:-**

Wine paring 585:- Non alcoholic paring 325:-

If you have any allergies please inform the staff!

Vegetarian or vegan? No problem!