

Starters

Kroppkaka croquette 95

Lingon gel, brown butter

Oysters 45

Lemon, hot sauce

Bara Bröd 75

Nordic milk bread, bread miso butter

Chantarelle toast 175

Sourdough, Guldklump cheese, chives

SFQ 175

“Stockholm fried quail”

Plum siracha, gem salad,
confit garlic, mayo,

Sloagård honey & lemon dressing

Scallop 205

Cauliflower puree, cauliflower xo,
cauliflower salad

Tuna sashimi 195

Lingonberry leche de tigre, pickled
jalapeno, lemon verbena, sour cream
mayo

Veal Tartar 185

Jerusalem artichoke pickle & crisp, baked
egg yolk, horseradish

Mains

Swedish Pork Schnitzel on the bone 275

Potato & roscoff onion salad, anchovy
brown butter

Half deboned Knäred farm chicken 295

Hokkaido pumpkin, hazelnut, chicken
& lemon butter sauce

Pan fried halibut 325

Sauce vichyssoise, winter greens, lemon

Nordic grain risotto 255

Miso & cep puree, glazed mushrooms,
puffed rice, spring onion foam

Finnish beef sirloin 325

Caramelised celeriac puree, crispy
celeriac, pickled blackcurrants,
tarragon supreme sauce

Wild boar loin 305

Creamed pointed cabbage, roasted apple
puree, pork & apple jus

Desserts

Sticky toffee Madeleine 120

Toffee sauce, vanilla ice cream

Poached pear 120

Vanilla panna cotta, mint granita,
chocolate crumble

Chocolate mousse 120

Blackberry sauce, macaron almonds,
blackberries

Fried Skärvångens brie 120

Cranberry chutney, Swedish honey

Ice cream with toppings 65 (per scoop)

Vanilla, brown butter sauce, almond
crumble

or

Chocolate, blackberry, smoked chocolate
shavings