

Welcome!

This evening's supper includes three courses from our dinner menu.
You choose your starter, main course and dessert.

SNACKS

Curried cashews 45

Smoked almonds 45

Marinated olives 45

Lightly salted crisps 45

Homemade fries with aged hard cheese:

with vendace roe dip 125

with herb mayonnaise 85

with aioli 75

STARTERS

Brioche with vendace roe, cultured cream, red onion, chives and lemon

Cured halibut with blood orange, browned butter, trout roe and kohlrabi

Toast Severin with lobster, prawns, pickled silver onion and Vesterhavs cheese

White caprin from the Skärvången dairy, frisée, macadamia and baked beetroot

MAIN COURSES

Grilled saithe with steamed rice, sautéed mushrooms, browned butter and aged cheese sauce

Witch flounder with Sandefjord sauce, spinach, trout roe, chives and potato purée

Risotto with langoustines, Swedish saffron, beetroot and fennel

Jerusalem artichoke soup with seasonal mushrooms, toasted poppy seeds and cabbage

DESSERTS

Tonight's pastry from our pastry chef

Aged hard cheese with roasted hazelnuts and apple compote

Pistachio gelato with pistachio butter and caramelised croissant

Crème brûlée, classic style

Share a bottle of wine and let our sommelier guide your choice.

Fixed price per bottle, suitable for 2–4 guests.

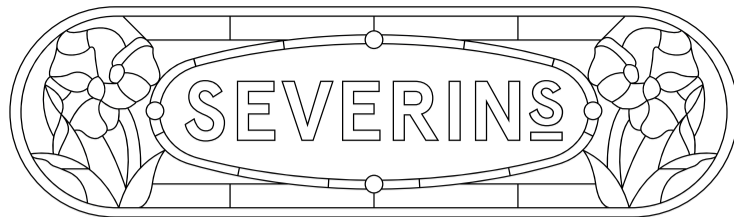
To finish, a glass of dessert wine is included to round off the evening.

Classic wines carefully selected 1000

Depth and complexity from smaller producers 1500

Exclusive wines to elevate the dining experience 2500

Allergies or dietary requirements? Please let us know.



WINES BY THE GLASS

SPARKLING

Ästad Vingård, Solaris, Halland, Sverige	180/1080
NV Valldolina, Cava Brut Nature, Xarel-lo, Macabeo & Parellada, Penedès	145/870
NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne	200/1200
NV Veuve Clicquot, Rosé, Pinot Noir, Chardonnay & Meunier, Champagne	250/1500
2015 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

WHITE

FRANCE

2022 Dom. Pierre Vessigaud, Mâcon-Charnay, Bois Maréchal, Chardonnay, Bourgogne	185/925
2023 Domaine Leflaive, Mâcon-Verzé, Chardonnay, Bourgogne	250/1250
2023 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne	185/925
2023 Domaine Vigneau-Chevreau, Vouvray Cuvée Silex, Chenin Blanc, Loire	160/800
2023 Paul Prieur, Sancerre, Sauvignon Blanc, Loire	200/1000

PORTUGAL

2023 Barroca da Malhada, White, Arinto & Bical, Lisboa	160/800
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GERMANY

2023 Fritz Haag, Trocken, Riesling, Mosel	170/850
2021 Joh. Jos. Prüm, Bernkastler Lay, Riesling Spätlese, Mosel	220/1100
2024 Weingut Diefenhardt, Riesling Trocken, Rheingau	145/725

ROSÉ

FRANCE

2023 Gérard Bertrand, Gris Blanc, Grenache, Languedoc	95/475
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SPAIN

2023 Bodegas Luzón, Rosado Colección, Monastrell, Jumilla	115/575
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CHILLED RED

ITALY

2022 A. Camillo, Tutti i Giorni Rosso, Merlot & Cabernet Sauvignon, Toscana (1000 ml)	170/850
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PORTUGAL

2023 Arribas Wine Company, Saroto Palhete, Field blend, Trás-os-Montes	160/750
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RED

FRANCE

2023 Confuron-Gindre, Coteaux Bourignons, Pinot Noir & Gamay, Bourgogne	190/950
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ITALY

2022 Scarzello, Langhe, Nebbiolo, Piemonte	185/925
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PORTUGAL

2023 Barroca da Malhada, Red, Baga, Lisboa	170/800
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SPAIN

2021 Bodegas Numanthia, Termes, Tinta de Toro/Tempranillo, Castilla y Leon	180/900
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SHERRY

NV Bodegas Baron, Micaela Manzanilla, Palomino Fino, Andalucien	60/5cl
NV Ximenez-Spinola, Muy Añejo, Pedro Ximenez, Jerez	125/5cl

MADEIRA

20YO Bodegas Barbeito, Bastardo/Trosseau, Madeira	200/5cl
1996 Bodegas Barbeito, Frasqueria, Malvasia Cândida, Madeira	300/5cl
10YO Bodegas Barbeito, Reserva Velha, Sercial, Madeira	75/5 cl

SWEET WINES

2009 Château Raymond-Lafon, Semillon, Bordeaux, Frankrike	120/5 cl
1998 Château d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux	135/cl
NV H. Giraud, Ratafia Champenois Solera 1990-2019, Pinot Noir & Chardonnay, Champagne	195/5 cl
1975 Gérard Bertrand, Maury Tuilé Legend Vintage, Grenache, Languedoc	85/cl
2020 Tenute Folonari, Vin Santo del Chianti Classico, Trebbiano, Toscana	125/5 cl
2023 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel	110/5 cl

NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
Hvonn, Miere, Apple, gooseberry and spruce shoots, Norrland	97/475
Hvonn, Galder, Wild flowers and gooseberries, Norrland	97/475
Hvonn, Njól, Dark berries and herbs, Norrland	97/475
Hvonn, Raudr, Red berries, spicy leaves and meadow flowers, Norrland	97/475

COCKTAILS

Lemon pie punch	175
<i>whiskey and yogurt punch with cardamom and lemon foam</i>	
Kåsa Martini	180
<i>barsebäck gin, skrea backe aquavit, lime cordial and verbena berries</i>	
Negroni Sbagliato	185
<i>aperitif bitter, rosso vermouth and sparkling wine</i>	

BAR

Pine Brewing, Märzen draught beer 25 cl	60
Pine Brewing, Shady Shark IPA 33 cl	85
Vega Bryggeri, Portside pilsner, <20ppm gluten 33 cl	75
Poppels, Russian Imperial Stout 33 cl	95
Pomologik, Gravensteiner Apple cider 33 cl	75
TwoFace Brew, Tropic Soda 25 cl	45
Pine Brewing, Goofy Giraffe's non alcoholic lager 33 cl	45
Sparkling water	35