

## 5 - Course Menu

### Crystal bread

*Cured char & Ramson*

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### Halibut

*Dill, Radish, Raw shrimp & Tapioka*

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### Variation of Cabbage

*Smoked Cream cheese, Fermented Carrot & Mustardseeds*

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### Braised Fallow Deer

*Butternut Pumpkin, Rosemary, Kale & Deer Gravy*

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### Chanterelles Ice Cream

*Cloudberrys, Ryebread, White Chocolate & Dulce de Leche*

Menu 695.-

Wine Package 545.-

Non Alcoholic Package 345.-

Add "Grilled Cheese Sandwich" 100.-

If menu is selected, its preferenced to the whole table

## STARTERS

<b>Oysters</b>	1 st. 40.-	3 st. 105.-
<i>Shallots &amp; Lemon</i>		
<b>Bleak Roe 30g/ Caviar 10g</b>	245.-	345.-
<i>Brioche, Red onion, Smetana, Lemon &amp; Chives</i>		
<b>Halibut</b>		175.-
<i>Dill, Radish, Raw Shrimp &amp; Tapioka</i>		
<b>Beef Tartar</b>		165.-
<i>Salsify, tarragon, Parsley, Shallots &amp; Cress</i>		
<b>Variation of Cabbage</b>		155.-
<i>Smoked Cream Cheese, Fermented Carrot &amp; Mustardseeds</i>		

## MAIN COURSE

<b>Sir Loin Steak</b>	365.-
<i>Celeriac, Cabbage, Onion &amp; Veal Gravy</i>	
<b>Braised Fallow Deer</b>	295.-
<i>Butternut Pumpkin, Rosemary, Kale &amp; Deer Gravy</i>	
<b>Baked Witch Flounder</b>	325.-
<i>Fennel, Apple, Chanterelles, Dill &amp; Beurre Blanc</i>	
<b>Celeriac</b>	265.-
<i>Chanterelles, Cabbage, Mushroom Foam, Lentils &amp; Apple</i>	
<b>Fish &amp; Shellfish Soup</b>	275.-
<i>Crayfish stock, Fennel, Celery, Carrot, Leek &amp; Cream</i>	

## DESSERTS

<b>Rose Hip &amp; Sea Buckthorn</b>	135.-
<i>Almond Ice Cream, Macaroon, Woodruff &amp; Cream</i>	
<b>Pear sorbet</b>	135.-
<i>Chocolate Pate, Meringue, Chocolate Mousse &amp; Pear Compote</i>	
<b>Chanterelles Ice Cream</b>	135.-
<i>Cloudberry, Ryebread, White Chocolate &amp; Dulce de Leche</i>	
<b>”Grilled Cheese Sandwich”</b>	125.-
<i>The Cheese EfterGlöd as Mousse &amp; Fried Sourdough Bread</i>	

## SPARKLING

Jaume Serra Brut Nature Cava Spain	95.-	495.-
Cremant de Bourgogne France	135.-	695.-
Etienne Dumont Brut Champagne France	175.-	895.-

## WHITE

Touraine, Sauvignon Blanc France	95.-	425.-
La Petite Perriere, Sauvignon Blanc France	105.-	475.-
George Breuer, Riesling Germany	135.-	625.-
Ste. Michelle Vineyards, Chardonnay USA	125.-	575.-

## ROSÉ

La Méridionale, Grenache Cinsault France	95.-	425.-
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## RED

Gavroche Eko, Grenache Syrah France	95.-	425.-
Pasqua Valpolicella, Ripasso Superiore Italy	145.-	645.-
Mauro Sebaste, Barbera d'Ásti Italy	145.-	675.-
Elephant in the Room, Pinot Noir Australia	115.-	525.-
Allesverloren, Tinta Barocca South Africa	115.-	525.-

## DRAFT BEER

Mariestads Unfilterd Export	85.-
Estrella Damm	85.-
Krusovice	95.-
The Tail of a Whale Ale	105.-
Third Mate Missing IPA	105.-
Wisby Weisse Wheat beer	115.-

## BOTTLE & CAN

KOCH Lager, Uddevalla Bryggeri	85.-
Daura Damm	85.-
Wisby Stout	85.-
Gustavsberg Pale Ale, Uddevalla Bryggeri	95.-
Skeppsviken IPA, Uddevalla Bryggeri	95.-

## CIDER

Briska Raspberry/Currant	85.-
Briska Pear	85.-
Briska Demi Sec, Sauvignon Blanc	85.-

## NON ALCOHOLIC

Soda/ Mineral Water	35.-
Stenkulla Mineral Water 75cl	85.-
Mariestads	55.-
Easy Rider Bulldog	55.-
Briska Pear	55.-
Cider	55.-

## COFFEE

Coffee	35.-
Espresso	Single 35.-/ Double 45.-
Cappuccino	55.-
Caffe Latte	65.-
The	35.-