

ENTREES.

Sooted salmon, rutabaga, shiso-emulsion, browned soyabutter, apple, hazelnuts, roe	140
Scallop, pickled avokado, jalapeno mayonnaise, broccoli, soja-macadamian	145
Tartar on veal, mustardseed, thyme mayonnaise, beetroot, blueberry	150
Hashbrown, fried potato, bleakroe, sourcream, pickled onion, lemoncream	175

MAINS.

Cod, roasted cauliflower, mushroom, soypearls, tangy white wine sause	295
Artic char, parsnip, pickled cucumber, hazelnuts, chili, soyaglace, zucchini	295
Flanksteak, broccolini, chorizo, silver skin onion, chili-carrot, broccoli mayonnaise	305
Venison, jerusalem artichoke, mushroom, cheese cream	315
Iberico secreto, cauliflower, horseradish, lingonberries, sauerkraut, cabbage broth	285
Handmade meatballs, cream sauce, potato pure, lingonberries, pickled cucumber	245
Cauliflower, horseradish, cabbage, lingonberries, sauerkraut, cabbage broth	210

DESSERTS.

Variation of chocolate , spicy cloudberryes, sesame	125
Almond cake, cream cheese sorbet, raspberry	125
Crème brûlée / With 36 months parmesan and truffle	125/160
Hand rolled chocolate truffle / with glass of dessertwine	35/115

Allergies? Inform staff!