

## **STARTERS**

Fröya lax, kohlrabi, pear, seaweed, soya 155:-

Scallop, pickled avocado, jalapeno mayonnaise, broccoli, soy-macadamia 175:-

Bistros “Chantarelle toast”, prosciutto, parmesan, pickled onions, spruce tree oil 175:-

Beef tartar, blue berries, pickled mustard seeds, thyme, beetroot, chorizo crust 165:-

## **MAIN COURSES**

Cod, buttered crayfish bisk, cauliflower, spiced cheese, tomato, horseradish 315:-

Artic char, parsnip, pickled cucumber, hazelnuts, chili, radish, soy glaze 295:-

Flank steak, broccolini, tarragon, chorizo, chili pickled carrot, vinegar jus 305:-

Fillet of venison, beets, Jerusalem artichoke, blackened onions, goat cheese, corn croquette  
315:-

Handmade meatballs, cream sauce, potato pure, lingonberries, pickled cucumber 245:-

Salt baked celeriac, hazelnuts, kale, soy mayonnaise, pickled onions, parmesan 185:-

## **DESSERTS**

Variation of apple, ice cream, terrine, meringue, vanilla cream 145:-

Spiced cloudberry, chocolate mousse, salt caramel ice cream, crispy honey 155:-

Crème brûlée / With 36 months parmesan and truffle 125:-/160:-

Hand rolled chocolate truffle / with glass of dessert wine 45:-/125:-