



CHEF'S SELECTION SHARING MENUS

5-COURSE SHARING MENU

CLASSIC SKAGEN

Swedish Skagen mix topped with lumpfish roe and lemon. Served on butter-fried country bread.

ROASTED ROOT VEGETABLES

Honey-glazed and served with a whipped goat cheese cream, dried goat cheese and seed dukkah.

MEAT/SLIDERS OF THE WEEK

Two tacos with pulled chicken, gochujang, and kimchi.

FRIED CORN

Tossed in a creamy butter and sriracha sauce, finished with Tajin salt.

DECONSTRUCTED STRAWBERRY CAKE

Sponge cake, whipped cream, vanilla sauce, strawberry compote, fresh strawberries, and a splash of limoncello.

.....**SEK 345 per pers.**

4-COURSE SHARING MENU

CLASSIC SHRIMP BOX

200 g shrimp with homemade aioli, lemon, and country bread.

SUMMER SALAD

Strawberries, lettuce, radishes, stracciatella, sugar snaps, rye croutons, strawberry vinaigrette, and black-smoked bacon.

FISH OF THE WEEK

Salmon pastrami with fennel slaw, potato salad with seasonal veggies, and a zesty lemon & horseradish cream.

SMOKED MACKEREL & POTATO CROQUETTES

Served with tomato marmalade and whipped crème fraîche.

.....**SEK 315 per pers.**