



CHEF'S SELECTION SHARING MENUS

5-COURSE SHARING MENU

SALMON SASHIMI

Soy-cured salmon topped with ginger-pickled cucumber, wasabi, chive mayo, cress, and roasted sesame seeds.

CLASSIC SKAGEN

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

FISH OF THE WEEK

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

SUMMER SALAD

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

DECONSTRUCTED STRAWBERRY CAKE

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

..... **SEK 395 per pers.**

4-COURSE SHARING MENU

SKAGEN SLIDERS

Sliders (2 st) med skagenröra toppad med picklad rödlök och manchego.

ZUCCHINI FRIES

Lightly breaded and fried zucchini served with ranch dressing on the side.

MEAT/SLIDERS OF THE WEEK

Two sliders with pork belly glazed in honey and sriracha, paired with miso-soy dressing, pickled red onion, and coriander.

DIRTY FRIES

French fries with a creamy miso-soy dressing and a smoky chipotle-onion sauce. Topped with smoked cheddar, fresh chives, and pickled red onion.

..... **SEK 265 per pers.**