



CHEF'S SELECTION SHARING MENUS

5-COURSE SHARING MENU

FRIED CORN

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

CLASSIC SKAGEN

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

MEAT/SLIDERS OF THE WEEK

Two sliders with pulled beef and coleslaw.

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.

DECONSTRUCTED STRAWBERRY CAKE

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

.....**SEK 349 per pers.**

4-COURSE SHARING MENU

SALMON SASHIMI

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

CLASSIC SHRIMP BOX

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

FISH OF THE WEEK

Cod fish balls in a creamy butter and sriracha sauce. Served with fried corn, lemongrass oil, coconut cream, coriander, and charred lime.

RUTABAGA FONDANT

Miso-roasted rutabaga with sweet potato purée, crispy lotus chips, cress, and soy-browned shallots.

.....**SEK 329 per pers.**