SNACKS

Olives	85
Almonds	75
Pickled cucumber, smetana & crown dill honey	105
Charcuterie from Linderöd pig	145
Cotto	135
Bread & garlic oil	85
Gratinated oysters, blue cheese & lovage (3 pcs)	175
Langoustines with harissa butter (3 pcs)	345
Scallop from Hitra	235

STARTERS

Tomato tartlet, basil & fermented cream	185
Bleak Roe, potato cream & crown dill vinegar *Add on: K/A gin 35/cl*	325
Onion soup, puff pastry & aged cheese	265
Nettles, badger flame & spruce oil	235
Pork terrine, mustard & turnips	185
Beef carpaccio, artichoke & rocket	310

MAIN COURSES

Lilla Labäck Salad with Butter-Braised Duck Leg, Anchovy & Garlic	285
Poached monkfish, beurre blanc & pointed cabbage	415
Braised wild boar, red wine sauce, elderberries & potato purée	365
Dry-aged sirloin, green pepper sauce & lettuce	445
Crab cannelloni, brown crab & basil	335
Hot Pot with cabbage broth, mushrooms & Jerusalem artichoke	295

DESSERTS

Crème Brûlée	145
Home made ice cream & wild raspberries	155
Chocolate Cake	140
Sorrel sorbet & italian meringue	125
Aged cheese, crackers & marmalade	135