

SNACKS

Olives	75
Almonds	70
Pickled cucumber, smetana & crown dill	105
Air-dried ham	145
Minute-baked flatbread, gremolata	95
Oysters (6 pcs/12 pcs)	180/350
Gratinated oysters (6 pcs)	225
Bay scallop, harrisa & almond (6 pcs)	255

STARTERS

Bleak Roe, potato cream & crown dill vinegar <i>Add on: K/A gin 35/cl</i>	325
Carpaccio, black olives, rocket & artichoke	270
Zucchini tartlet, ricotta & pistachio	235
Freshly cooked langoustines & Café de Paris	345
Wild mushrooms, egg cream, hazelnut & brown butter	215
K/A Pasta	195
Steak tartare à la Agrikultur, half or full portion	240/320

MAIN COURSES

French onion soup, Swedish hard cheese & puff pastry	295
Steak minute on game, green peppercorn sauce, rocket & French fries	325
Turbot on the bone, spinach, Sandefjord sauce & potatoes	525
Braised wild boar, red wine sauce, lingonberries, elderberries & potato purée	365
Bouillabaisse, rouille sauce & brioche	420
Arctic char, greens from Lilla Labäck, hollandaise & potatoes	365
"Hotpot", Jerusalem artichoke & miso	270
Wellington, truffle jus, for two <i>(cooking time 30 min)</i>	1200

DESSERTS

Basque cheesecake	175
Crème brûlée	145
Wood sorrel sorbet & whipped cream	125
Ice cream, almond cake & warm wild raspberries	185
After eights 6/12/24 pcs	35/60/115
Cheese trolley	225