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 *Add on: K/A gin 35/cl*	325
Carpaccio, black olives, rocket & artichoke	270
Beet & goat cheese tartlet, sour cream & walnuts	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, full portion with fries	240/385

MAIN COURSES

French onion soup, swedish hard cheese & puff pastry	295
Steak minute, green peppercorn sauce, shoestring fries, anchovy and caramelised onion mayonnaise	365
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
Jerusalem artichoke, miso, mushroom broth & truffle	310
Wellington, truffle jus, for two *(cooking time 30 min)*	1200

DESSERTS

Apple cake, burnt sugar & vanilla ice cream	175
Crème brûlée	145
Wood sorrel sorbet & whipped cream	125
Chocolate & toffee tartlet with arrack cream	185
After eights 6/12/24 pcs	35/60/115
Cheese trolley	225