

## Meny

### Krustader

Tryffel & Syltad Shiitake - 95

### Gougères

Löjrom & Gruyère - 110

### Doughnut

Anklever & Äpple - 80 / st

### Friterad Flower Sprouts

Rotselleripuré & Fläderbär - 145

### Stenbitsrom från Island

Potatis, Brynt Smör & Syrad Lök - 175

### Bläckfisk från Kattegatt

Confiterad Rotselleri, Dragon & Chili - 185

### Tartar på Innanlår

Fermenterad Vit Sparris, Brynt Smör & Talgsteckt Bröd - 205

### Grillad Piggvar

Betor, Currysör & Libbsticka - 235

### BBQ Chorizo

Jordärtskocka, Mandel, Persilja & Salt Citron - 180

### Grillad Biff från Delsbo

Svartrot, Rökt Märg & Picklade Senapsfrön - 265

### 3 Sorters Ost

Marmelad & Knäcke - 180

### Äpple

Kardemummaparfait & Friterad Surdeg - 120

### Bakad Chokladcrème

Hasselnötter & Brynt Smörglass - 120

### Madeleine

Grädde & Hjordron - 85

## Menu

### Croustade

Truffle & Pickled Shiitake - 95

### Gougères

Bleak Roe & Gruyère - 110

### Doughnut

Foie Gras & Apple - 80 / pc

### Deep-Fried Flower Sprouts

Celeriac Purée & Elderberries - 145

### Lumpfish Roe from Island

Potato, Browned Butter & Pickled Onion -175

### Squid from Kattegatt

Confit Celeriac, Tarragon & Chili - 185

### Tartar of Beef

Fermented White Asparagus, Brown Butter, Tallow & Bread - 205

### Grilled Turbot

Beets, Curry Butter & Lovage- 235

### BBQ Chorizo

Jerusalem Artichoke, Almond, Parsley & Salted Lemon - 180

### Grilled Sirloin Steak from Delsbo

Salsify, Smoked Marrow & Pickled Mustard Seed - 265

### Trio of Cheese

with Accompliments - 180

### Apple

Cardamom Parfait & Deep-Fried Sourdough - 120

### Baked Chocolate Crème

Caramelized Hazelnuts & Brown Butter Ice Cream - 120

### Madeleine

Cream & Cloudberries - 85

Extra dishes are put up in addition to the menu on the blackboard every night