

DINNER

Our 3-course dinner with snacks

Choose from the selection below

485,-

Snacks

Tomatochutney and cheese Sablé
Buckwheat arancini with lemon

85,-



Starters

Cod

Salted and baked cod, served with apples, cucumber, dill mayo,
lime and herbs

130,-

Or

Beef tartare

Served with mushroom mayo, pickled onions, Jerusalem
artichokes, danish cheese

140,-

Main Course

Pork Belly

Crispy porkbelly served with pumpkin and a sauce on honey
and mustard

210,-

or

Halibut

Served with sauce Hollandaise and leeks

225,-

or

Pumpkin

Honey glazed served with pumpinkpuré and a creamy sauce
on fennel

195,-

Main courses are served with a side of potatoes in brown butter and thyme

Dessert

Mazarin with pumpkin, compot on seabuckthorn, lemonsorbet,
cinnamon biscuit

95,-

Seasonal variation may occur

Kindly refer to our staff regarding potential dietary restrictions

Our Classics

Wienerschnitzel

Veal from Öxneholm with brown butter sauce, capers and horse radish, and roasted potatoes

225,-

Weekly special

Ask your waiter for this weeks special dish

DESSERT

Our Seasonal Trifle

Plum compot, vanilla cream, nuts and meringue

95,-

Our 3 Cheeses

With crackers and fruit preserve

125,-

