

To start with



SNACKS & APPETIZERS

Salted & toasted corn ✂ ✂ 🌱	45
Marcona almonds ✂ ✂ 🌱	45
Olives nocellara ✂ ✂ 🌱	45
Sour cream & onion flavored wontonstrips ✂ 🌱	45
Garlic bread ✂ 🌱 local cheese	59
Pickled cucumber with sour cream ✂ 🌱 honey, almonds, dill, home-baked bread	69
Bruschetta with pear 🌱 blue cheese, honey, walnuts	85
Chanterelles with local grana soup ✂ 🌱 shallots, apple, dill, bread	115
Cheese & charcuterie (for two) ✂ olives, seed crackers, marmalade	149



APERITIFS

Cava	95
Dom Potier Brut Nature, Spain	
Negroni	154
gin, campari, red vermouth	
Gin & Tonic elderflower & lemon	154
Kyflinge London dry, Åhus elderflower tonic	
Sangria	339
a jug of sangria to share: red, white, rosé or cava	
Peach mocktail	85
peach, lemon, mint, soda	

✂ = Gluten free ✂ = Lactose free 🌱 = Vegetarian

Allergies? Please ask us what the food contains. ■■ All meat and poultry comes from Sweden.

Evening menu

POKÉ BOWLS

Chili-glazed slow cooked pork belly 🌱 195
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, sour cream & onion flavored wonton-strips, cilantro, sesame seeds

🍷 Wine recommendation:
Les Bretèches de Kefraya, Lebanon

Sooty salmon 🌱 🌱 195
rice, rawslaw, soybeans, pickled red onion, baby gem, chive mayonnaise, fried rice noodles, cilantro, sesame seeds

🍷 Wine recommendation:
Santiago Vinho Verde White, Portugal

Crispy chicken sweet & sour 🌱 195
rice, rawslaw, soybeans, red onion, mango, sesame marinated cucumber, chili mayonnaise, cilantro, sesame seeds

🍷 Wine recommendation:
La Vue Riesling, Australia

Falafel made with yellow peas 🌱 🌱 🌱 195
rice, red cabbage, soybeans, onion salad, baby spinach, labneh, dukkah, cilantro, sesame seeds

🍷 Wine recommendation:
Vinecrafter, Chenin Blanc, South Africa

MAIN COURSES

Apple-glazed pork belly 🌱 🌱 289
roasted cabbage with brown cream, shiitake, roasted potatoes

🍷 Wine recommendation:
Bolla, Ripasso Superiore, Italy

Baked cod loin 🌱 🌱 315
pak choi, pommes alouettes, gochujang butter sauce, hazelnuts

🍷 Wine recommendation:
El Coto de Rioja 875m, Chardonnay, Spain

Mushroom croquett 🌱 249
whipped ricotta, caramelized plums, pickled silver onion, honey, rosemary, bread

🍷 Wine recommendation:
Cono Sur Pinot Noir, Chile

CHILDREN'S MENU

Meatballs 🌱 🌱 99
potatoes, creamy sauce, pressed cucumber, lingonberries

All dishes are available as children's portion

DOG MENU

Dog ice cream Hugo & Celine 🌱 🌱 🐾 62



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Something sweet

DESSERTS

Snickers bites ✂ ✂ 🌱	32
cacao, coconut, peanuts, licorice	
Chocolate truffle ✂ ✂ 🌱	34
Chocolate brownie ✂ ✂ 🌱	58
caramel, almond, cream	
Lemon posset with biscotti ✂ 🌱	68
Crème brûlée ✂ ✂ 🌱	72
Tiramisu 🌱	72
Lemon sorbet with limoncello 3 cl ✂ ✂ 🌱 (18 yr)	95
Affogato ✂ ✂ 🌱	
espresso, vanilla ice cream	55
+ hazelnut liqueur 3 cl (18 yr)	115

CRAZY ICE CREAM

Daim ✂ ✂ 🌱	62
vanilla ice cream, chocolate sauce, cream	
Raspberry & salty licorice ✂ ✂ 🌱	62
ice cream, liquorice sauce, raspberry & licorice fudge	

COFFEE / TEA

Coffee / Tea	34
Double espresso	34
Macchiato	34
Americano	36
Cortado	38
Cappuccino	44
Caffe latte	48
Chai latte	48
Ice latte	48
Hot chocolate with whipped cream	48

HOT DRINKS

Irish coffee whisky, cream	154
French coffee cognac, cream	154
Kaffe Karlsson baileys, cointreau, cream	154
Kaffegök vodka	154
Hot chocolate drink with whipped cream	154
Choose: rum, cointreau or minttu	

AVEC / SHOTS

LIQUEUR

Cognac monopol, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Österlen First Batch, Äppelsprit	38/cl
Grappa Sarpa di poli	38/cl
Äppelfrost from Sövde (dessert wine)	42/cl

WHISKY

High Coast Whisky, älv	38/cl
High Coast Whisky, berg	38/cl
High Coast Whisky, timmer	38/cl
Selected Malts 10 yo Oloroso finish	38/cl
Glenallachie Cask Strength 10 yo	38/cl
Glenallachie 12 yo	38/cl
Meikle Tòir, The chinquapin one 5 yo	38/cl

RUM

Rest & be thankful rum	38/cl
Plantation grande réserve	38/cl
English Harbour	38/cl

SHOTS

Fireball	60/3cl
Jägermeister	60/3cl
Fernet Branca	60/3cl
Minttu	60/3cl
Sour cola	60/3cl
Tequila	60/3cl
Hot shot	75

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