

LUNCH

THE CHEF'S 3 COURSE 385 kr
Burrata / Catch of the week / Yogurt

THE CHEF'S 2 COURSE 295 kr
Burrata / Catch of the week

STARTERS

BURRATA SEK 145
Pickled tomatoes from Bua / Ramson pesto / Crispy bread croutons

SHRIMPS SEK 155
Levain / Mayonnaise / Pickled red onion

GARLIC BREAD SEK 75
Roasted garlic mayonnaise

SIDE SALLAD WITH YOUR FOOD SEK 49

MAINS

PLUMA SEK 175
Levain / Pickled tomatoes from Bua / Roasted garlic & chili mayonnaise / Crispy onion

CATCH OF THE WEEK SEK 195
Butter-tossed new potatoes / Shrimp / Sandefjord sauce with chives / Dill / Fennel / Cucumber

BOWL SEK 165
Pickled red cabbage / Pickled cucumber with chili / Roasted broccoli /
Roasted garlic & chili mayonnaise / Oat rice / Carrot / Chickpeas

CAESAR SALAD IN OUR WAY SEK 125 / WITH CHICKEN OR SHRIMP SEK 165

DESSERTS

BRULÉE WITH STRAWBERRIES SEK 110
Served with the daily sorbet

YOGURT MOUSSE SEK 125
Strawberry salsa with mint and elderberry / Rhubarb compote / Oreo crisp

Any allergies? Talk to your waiter.

LOGEN