

# MENU

## FARM MENU SEK 625

Artichoke & Mushroom tartare / Buttered onion broth / Roasted venison / Caramel ice cream

.

## STARTERS

### AUTUMN HARVEST (2 p) SEK 155

Variation on artichoke with kataifi / Mushroom tartare with truffle mayo and rye bread

### BUTTERED ONION BROTH SEK 185

with glass-baked cod and chive oil

### CHARRED DEER SEK 185

chanterelle mayonnaise, lingonberries and salt-roasted macadamia nut

### BLACK SALSIFY WITH SEAWEED CAVIAR SEK 175

with rye bread, borettana onion and cream on 'Almnäs Tegel' cheese

## MAINS

### ROASTED VENISON SEK 375

baked celery, butter with roasted hazelnut, venison gravy with cognac and juniper

### BAKED CHAR SEK 395

buttered cabbage, potato purée and sauce on 'Ästad Vingård sparkling 2019'

### HASSELBACK BEETROOT SEK 335

cream on peas, muesli, browned beetroot butter and crispy cheese

## CHEESE AND DESSERT

### 3 SWEDISH CHEESES SEK 175

crisp bread and home-made jam

### CARAMEL ICE CREAM WITH PEANUT CRISP SEK 145

baked chocolate, caramel and Oxalis

### CREAMY BLUEBERRIES SEK 145

peach sorbet, frozen yogurt and crushed dreams

### THE DAILY SORBET SEK 95

Any allergies? Please talk to your waiter.