

# VINGÅRDSLUNCH

## GÅRDENS 3-RÄTTERS 485

krispigt grönt / krispig kyckling alt. rotselleri / logens marängsviss

## GÅRDENS 2-RÄTTERS 365

krispig kyckling alt. rotselleri / logens marängsviss

## PÅ GLAS: ÄSTAD VINGÅRD, MOUSSERANDE, 2019 150

### FÖRRÄTT

**KRISPIGT GRÖNT** halv 145 / hel 195  
sparris, rabarber, friterat ägg, nobisdressing  
*2023, Weingut Leitz, Magic Mountain Riesling, Rheingau 135*

**CITRUSRIMMAD LAX** 195  
fermenterad morot, picklad jalapeno, solarisgelé  
*2023, Gramona, Mart, Penedes, Spanien 120*

**TATAKI PÅ ÄLG FRÅN VÄRMLAND** 185  
sojabakad morot, syrade havtorn, yuzu  
*2022, Valkyrie Selections, Violet Hill, Oregon 135*

**KALIXLÖJROM MED KRISPIG RÅRAKA** 395  
och de klassiska tillbehören  
*2022, Domäne Wachau, Riesling Smaragd Loibenberg 140*

**KAFFE PÅ MATEN**  
Espresso 42  
Cappuccino 49  
Kaffe Latte 55

### VARMRÄTT

**EMMERCHINI** 205  
variation av tomat, bönkräm, pesto av salvia  
*2023, Gramona, Mart, Penedes, Spanien 120*

**KRYDDROTAD LAX** 235  
len blomkål, forellrom, brysselkål, sojasmör,  
Havgus 12  
*2023, E. Guigal, Cotes du Rhône Blanc, Cotes du Rhône 125*

**KRISPIG KYCKLING/ROTSELLERI** 235/205  
espelette-peppar, glaserad vinterkål, syrade  
senapsfrön, inlagd kålrot  
*2022, Valkyrie Selections, Violet Hill, Oregon 135*

**SALLAD TILL MATEN** 55

### DESSERT

**LOGENS MARÄNGSVISS** 145  
jordgubbsmaräng, rabarber, kolakräm,  
yoghurtskum, kardemummaglass  
*2024, Saracco, Moscato d'Asti, Piemonte 80*

**CITRON- & VANILJBRULÉE** 135  
pistagekräm, hallonsorbet, krispig pistage  
*2017, Chateau Lafon, Sauternes, Sauternes 120*

**DAGENS SORBET/GLASS** 85  
**DAGENS TRYFFEL** 35

*Har du allergier? Prata med personalen.*

# VINEYARD LUNCH

## THE CHEF'S 3-COURSE LUNCH 485

crispy green / crispy chicken or celeriac / logens meringue

## THE CHEF'S 2-COURSE LUNCH 365

crispy chicken or celeriac / logens meringue

## BY THE GLASS: ÄSTAD VINGÅRD, SPARKLING, 2019 150

### STARTERS

CRISPY GREENS 1/2 145 1/1 195  
asparagus, rhubarb, fried egg, nobis dressing  
*2023, Weingut Leitz, Magic Mountain Riesling, Rheingau 135*

CITRUS MARINATED SALMON 195  
fermented carrot, pickled jalapéno, solaris-gel  
*2023, Gramona, Mart, Penedes, Spanien 120*

TATAKI OF MOOSE FROM VÄRMLAND 185  
soy-baked carrot, pickled sea buckthorn, yuzu  
*2022, Valkyrie Selections, Violet Hill, Oregon 135*

KALIX VENDACE ROE 395  
hash brown and the classics  
*2022, Domäne Wachau, Riesling Smaragd Loibenberg 150/750*

COFFEE  
Espresso 42  
Cappuccino 49  
Caffè Latte 55

### MAINS

EMMERCHINI 205  
variation of tomato, bean cream, sage pesto  
*2023, Gramona, Mart, Penedes, Spanien 120*

SPICE-SEARED SALMON 235  
creamy cauliflower, trout roe, brussels sprouts,  
soy butter, Havgus 12 cheese  
*2023, E. Guigal, Cotes du Rhône Blanc, Cotes du Rhône 125*

CRISPY CHICKEN/CELERIAC 235/205  
piment d'espelette, glazed winter cabbage,  
pickled mustard seeds, preserved rutabaga  
*2022, Valkyrie Selections, Violet Hill, Oregon 135*

SIDE SALLAD 55

### DESSERTS

LOGEN'S MERINGUE 145  
strawberry meringue, rhubarb, caramel cream,  
yoghurt foam, cardamom ice cream  
*2024, Saracco, Moscato d'Asti, Piemonte 80*

LEMON & VANILLA BRULÈE 135  
raspberry sorbet, pistachio cream, crispy  
pistachio  
*2017, Chateau Lafon, Sauternes, Sauternes 120*

SORBET/ICE CREAM OF THE DAY 85  
TRYFFEL OF THE DAY 35

*Any allergies? Please talk to your waiter.*