

LOGEN

À LA CARTE

4-COURSE SET MENU 645

Taste of the season

Baked celeriac

Meat from Swedish farms

Whipped chocolate panna cotta

BEVERAGE PACKAGE 595

BEVERAGE PACKAGE, PREMIUM 995

BEVERAGE PACKAGE, NON-ALCOHOLIC 350

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STARTERS

SEARED CUSK SASHIMI 225

Variation of zucchini, crispy gooseberries,
lemon thyme emulsion and chilled broth

BAKED CELERIAC 195

Aged vinegar, shaved winter truffle and roasted hazelnuts

LOGEN'S TARTARE 225

Smoked blue mussel, aioli, wild garlic capers, crispy potato,
chilled frisée and silver onion

KALIX VENDACE ROE 395

Crispy hash brown and the classics

MAINS

POTATO CROQUETTE WITH YELLOW PEAS 295

Rosemary, fermented garlic, red wine sauce
with mushrooms and walnut

BAKED MEGRIM SOLE 425

Buttered dashi, spicy roasted crayfish emulsion,
lemon-baked fennel, fennel seeds and toasted brioche

MEAT FROM SWEDISH FARMS 395

Lightly smoked beetroot, spiced red wine sauce,
hazelnuts with browned butter and 'Guldklump' cheese

SWEETS & CHEESE

ROASTED APPLE SORBET 155

Baked apple, white chocolate crèmeux, spiced snow
with long pepper and spruce shoot caramel

CREAMY MÅNESKÆR CHEESE 155

Apricot, rye bread, rosemary, malt and vinegar caramel

WHIPPED CHOCOLATE PANNA COTTA 145

Caramel, crispy buckwheat, caramel ice cream,
roasted walnut and miso

SELECTED CHEESE 75

Almnäs Tegel with browned butter and salt-roasted hazelnuts

THE EVENING'S SORBET / ICE CREAM 95

Any allergies? Please speak to our staff.