

LOGEN

VINEYARD LUNCH

THE CHEF'S 3-COURSE LUNCH 495

Autumn mushrooms

Overnight-braised elk chuck

Blackcurrant ice cream

THE CHEF'S 2-COURSE LUNCH 385

Autumn mushrooms

Overnight-braised elk chuck

BY THE GLASS:

Ästad Vingård, sparkling, 2019 150

LOGEN

LUNCH

STARTERS

AUTUMN MUSHROOMS 175

Served on butter-toasted brioche, spruce tips, wild turnip cream, silver onion (optional: truffle +65)

NV Fruitière Vinicole d'Arbois, Caveau des Jacobins, Chardonnay & Savagnin, Jura, France 190/950

CREAMY CELERIAC SOUP 185

Fermented funnel chanterelle, truffle cream with Skottorp cheese, hazelnuts in browned butter and cress

2024 Ximénez-Spinola, Exceptional Harvest, Pedro-Ziménez, Andalucien, Spain 260/1300

LOGEN'S STEAK TARTARE 225

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

2024 Arianna Occhipinti, SP68 Bianco, Muscat d'Alexandra & Albanello, Sicily, Italy SMV 185/925

KALIX VENDACE ROE 395

Hash brown and the classics

2023 Domäne Wachau, Smaragd Loibenberg, Riesling, Wachau, Austria 200/1000

COFFEE

Espresso 42

Cappuccino 49

Caffè Latte 55

Espresso and chocolate truffle 85

MAINS

GNUDI OF SWEDISH GREY PEA 195

Mushroom foam with Havgus cheese, fermented red currants, crispy lentils, cabbage, Timut pepper

2022 Ch. De Rochemorin, Pessac-Léognan Blanc, Sauvignon Blanc, Bordeaux, France 185/925

BUTTER-BAKED COD 285

Poached egg, shrimp, horseradish and browned butter

2023 La Chablisienne, Chablis Le Finage, Chardonnay, Bourgogne, France 175/875

OVERNIGHT-BRAISED ELK CHUCK 255

Potatoes with onion cream, pickled lingonberries and mushroom duxelles

2023 Bodegas Epifano Rivera, Erial, Tempranillo, Ribera del Duero, Spain 170/850

SIDE SALAD 65

Autumn root vegetables, kale, chilled silver onion and Dijon

DESSERTS

BLACKCURRANT ICE CREAM 135

Crisp cream, almond cake, white chocolate with browned butter

2021 Rudolf Müller, Eiswein, Silvaner, Mosel, Germany 160/5cl

WHIPPED CHOCOLATE PANNA COTTA 145

Caramel, crispy buckwheat, banana ice cream and roasted walnuts

2017 Fattoria di Felsina, Vin Santo del Chianti Classico, Trebbiano, Malvasia & Sangiovese, Toscana, Italien 140/5cl

CHEESE w. browned butter and hazelnut 75

SORBET/ICE CREAM OF THE DAY 85

TRUFFLE OF THE DAY 55

Any allergies? Please speak to our staff.