

LOGEN

À LA CARTE

4-COURSE SET MENU 645

Taste of the season

Asparagus with wild garlic

Meat from Swedish farms

Whipped chocolate panna cotta

BEVERAGE PACKAGE 645

BEVERAGE PACKAGE, NON-ALCOHOLIC 350

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STARTERS

LIGHTLY TORCHED COD SASHIMI 225
Cucumber variations, iced buttermilk, pea soy and crisp gooseberries

ASPARAGUS WITH WILD GARLIC 195
Flowering quince and Wrångebäck cheese

LOGEN'S TARTARE 225
Aioli with smoked mussel, wild garlic capers, crispy potato, chilled frisée and silver onion

KALIX VENDACE ROE 395
Crispy hash brown and the classics

MAINS

CRISP EMMERCHINI 295
Torched pak choi, nettle pesto, house-made kefir and a foamy butter sauce with asparagus

BAKED WITCH FLOUNDER 425
Buttered dashi, spicy roasted crayfish emulsion, lemon-baked fennel, fennel seeds and toasted brioche

MEAT FROM SWEDISH FARMS 395
Potato terrine, spring onion emulsion, browned onion jus and herb salad

SWEETS & CHEESE

RHUBARB AND WHITE CHOCOLATE 155
Rhubarb compote, white chocolate, raspberry variations, frozen yoghurt, crisp tuile and meringue

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
Wrångebäck cheese with browned butter and salt-roasted hazelnuts

THE EVENING'S SORBET / ICE CREAM 95

Any allergies? Please speak to our staff.