

LOGEN

## VINEYARD LUNCH

**THE CHEF'S 3-COURSE LUNCH** 495

Citrus-cured salmon  
Chicken from Knäred  
Rosemary ice cream

**THE CHEF'S 2-COURSE LUNCH** 385

Citrus-cured salmon  
Chicken from Knäred

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BY THE GLASS:

Åstad Vingård, sparkling, 2019 150

LOGEN

# LUNCH

## STARTERS

CITRUS-CURED SALMON 175

Pomelo, iced blood orange and borage  
*2023 Schregel, Gutswein, Riesling, Rheingau, Tyskland 190/950*

CREAMY CELERIAC SOUP 185

Fermented oyster mushroom, 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, capers, crispy potato,  
chilled frisée and silver onion  
*2024 Arianna Occhipinti, SP68 Bianco, Muscat d'Alexandra & Albenello, 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*

BAKED COD 285

Carrot, fried cauliflower, spiced butter sauce and crayfish oil  
*2023 Dom. Cornin, Mâcon-Chaintre, Chardonnay, Bourgogne, France 235/1175*

CHICKEN FROM KNÄRED 255

Wild garlic, butternut squash and creamy polenta  
*2023 Joe Chandelier, Trois Terres, Syrah, Grenache, Carignan & Aramon, Rhône,  
France 180/900*

SIDE SALAD 65

Spring greens, iced silver onion, frisée and Dijon

## DESSERTS

ROSEMARY ICE CREAM 135

Elderflower and yoghurt foam, meringue and rhubarb  
*2024 Brännland, Apple Ice, Mutsu-apples, Norrland, Sweden 150/5cl*

WHIPPED CHOCOLATE PANNA COTTA 145

Caramel, crispy buckwheat, caramell 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.*