

LOGEN

GOOD EVENING!

Seasonal ingredients shape every dish at Logen. All meat is sourced from Sweden, and we use local produce as often as possible.

BEGIN YOUR EVENING WITH A GLASS OF SPARKLING WINE:

Åstad Vingård, Solaris, Halland, Sverige	150
NV G. Wanner, Bdb Extra Brut 1er Cru, Chardonnay, Champagne, Frankrike	200
2020 Bodegas Maset, Gran Reserva, Xarel-lo, Macabeo & Parellada, Penedès, Spanien	120

LOGEN

FARM MENU

4-course set menu 645

Please choose starter, main and dessert.

SNACKS

Taste of the season

STARTERS

Variation of green tomato, charred fish, pickled jalapeño and kohlrabi flowers

Asparagus with wild garlic, flowering quince and Wrångebäck cheese

Steak tartare, lemongrass, coriander cream, furikake, green leaves and crispy noodles

Optional: Kalix vendace roe, hash brown and the classics 195

MAINS

Crisp emmerchini, torched pak choi, wild garlic pesto, kefir and foamy butter sauce with asparagus

Baked catfish, foamy mussel sauce, romanesco, toasted brioche, fennel and lemon mayonnaise

Meat from Swedish farms, potato terrine, spring onion emulsion, browned onion jus and herb salad

Optional: Wrångebäck cheese with browned butter and salt-roasted hazelnuts 75

DESSERTS

Rhubarb compote, white chocolate, raspberry variations, frozen yoghurt, crisp tuile and meringue

Den Hvide Dame ice cream, pickled apricot, caramelised almonds, rosemary and vinegar caramel

Chocolate ice cream, toasted pistachio, variations of sea buckthorn and crisp chocolate with timut pepper

The evening's sorbet/ice cream

BEVERAGE PACKAGE

645

BEVERAGE PACKAGE, NON-ALCOHOLIC

350

Any allergies? Please speak to our staff.