

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:

Ästad 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

Flame-seared cod and langoustine, crayfish broth, variation of carrot and crispy noodles

Autumn beetroots, goat's cheese, blackberry vinaigrette, roasted almonds and spruce shoots

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

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

MAINS

Butter-fried fish, variation of pumpkin, sugar kelp, buttered seafood broth and oyster mushrooms

Crisp emmerchini, torched pak choi, green leaf pesto, kefir and foamy butter sauce with asparagus

Meat from Swedish farms, truffle emulsion, baked pointed cabbage, red wine sauce and herb salad

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

DESSERTS

Autumn apple, white chocolate, caramelised oats, brown butter cake, dill seeds and creamy vanilla ice cream

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

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

The evening's sorbet/ice cream

BEVERAGE PACKAGE	645
BEVERAGE PACKAGE, NON-ALCOHOLIC	350

Any allergies? Please speak to our staff.