

MENU

Starters

Fried oyster with pickled onions and an emulsion of cress.

Oyster cured cod cheeks served with browned butter, crispy dark rye bread, egg cream and home-grown shoots.

Swedish black salsify with oyster leaves, fried shallots, and Swedish cheese.

Main course

MSC certified Cod from the West Coast, cured with seaweed, hash-brown with fried seaweed, sea asparagus, cabbage sprouts, and Swedish crayfish sauce.

Dessert

Sweet apple compote, made from Swedish winter apple Ingrid Marie, served with a vanilla flavored pannacotta, fried apple peel, almonds, and oat crunch