

“GROG”

Apple Gimlet

OP Anderson Klar, 30/40 Eau De Vie de Cidre, Apple

12.00

Fika it out

OP Anderson Original, cinnamon bun, soda

9.50

Hay Dor

Hven, OP Anderson Originl, Brooklyn gin, Verjus, Covert, hay,

earl grey

9.00

Punsch

Ahus Aquavit Carlhamns Flaggpunsch, Brooklyn gin, Martini

Ambrato, Batavia Arrack, whey, pineapple

11.00

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles	4	Liver paté	7
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.5	<i>OP Extra; aquavit with sherry, whiskey 25ml</i>	5
Shrimp skagen	12/19	Celeriac, mustard, lovage	4
<i>Skåne; mild cumin, fennel, anise 25ml</i>	4	<i>Lysholm Linie Double cask; orange, vanilla, caramel 25ml</i>	5
Blood pudding, lingonberries, bacon, lardo	6	Gravlax, mustard, dill sauce	9
<i>Lysholm Linie Original; sherry 25ml</i>	5	<i>Hallands fläder; elderflower 25ml</i>	4.5
Matje herring, potato, sour cream, egg yolk	8	Smoked mackerel toast, tomato, dill ...	8
<i>OP Anderson Original; cumin, anise, fennel 25ml</i>	4	<i>Aalborg Dild; dill 25ml</i>	4
Herrings: mustard, vendace roe & chives, Brantevik	14	Beetroot, horseradish	3
<i>OP Anderson Original; cumin, anise, fennel 25ml</i>	4	<i>Aalborg Dild; dill 25ml</i>	4
Carrot, caraway, hazelnuts	3		
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.5		

STARTERS

paired with our aquavit spirit selection

Vendace roe “Kalix Løjrom”, red onion, sour cream, chives 25g/50g/75g.....	23/45/65
<i>Aalborg Dild; dill 25ml</i>	4
Dooncastle oysters, elderflower, shallots, dill	22/41
<i>Aalborg Dild 25m</i>	4
Raw beef, bleak roe, sour cream, shallots	12
<i>Spirit of Hven Organic; lemon, orange, rhubarb 25ml</i>	5
Crab, råraka, Sandefjord sauce	14
<i>Hallands fläder; elderflower 25ml</i>	4.5
Smoked eel, baby gem, tomato, lovage	14
<i>Skåne; mild cumin, fennel, anise 25ml</i>	4
Slow cooked egg, wild mushrooms, Jerusalem artichokes.....	9
<i>OP Extra; aquavit with sherry, whiskey 25ml</i>	5

MAINS

Halibut, celeriac, pickled mushrooms, salsify	30
Cod, pickled cucumber, Sandefjord sauce, trout roe	24
Monkfish, mussels, Jerusalem artichoke, ansjovis sauce	29
Whole boned trout, dill, almonds, capers	26
Braised lamb belly, swede, cabbage, lovage	22
Duck, smoked leg, fermented turnip, quince	24
Beef Rydberg	29
Swedish meatballs, lingonberries, pickled cucumber	19
Kroppkakor, mushrooms, lingonberries	18

SIDE DISHES

Rydberg potatoes	5	Bitter leaf, nobis dressing	4
Charred hispi cabbage, pumpkin, sunflower seeds	7	Jansson's temptation	6
Green beans, shallots, smoked anchovy	4	Ratte potatoes	4

DESSERTS

Arctic Bird's Nest	9.5
Norwegian omelette, seabuckthorn, vanilla	9
Blackberry and apple crumble, cinnamon bun ice cream	8
Caramel tart, lingonberry poached pear, salted cardamon ice cream.....	8
Warm chocolate cake, liquorice ice cream	8
Selection of cheese from Neal's Yard Dairy	12

Espresso Martini

OP Anderson Extra, Chocolate brownie tea,

coffee liqueur

espresso

11.5

*Please inform your server if you have any allergies we need to be aware of
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*