

# Group menus

## Sköna - 685kr per person

*Paired wine 500kr per person (3 gl)*

### Starter

Vendace roe, new potato, smoked butter sauce, crispy potato & chives

### Main Course

Baked pike-perch, white wine sauce with grilled blue mussels, dill, poached salsify & potatoes

### Dessert

Cream cheese sorbet, blueberries, lavender & salt meringue

## Gröna - 550kr per person

*Paired wine 500kr per person (3gl)*

### Starter

Deep fried brussels sprouts with goat yoghurt, dill, almonds & honey

### Main Course

Potato dumplings with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts

### Dessert

Pan fried sponge cake, apple compote & cinnamon bun ice cream

## Emma's choice- 750kr per person

*Paired wine 500kr per person (3 gl)*

### Starters

*(served family style)*

Buckwheat crisps with sour cream, lumpfish roe & chives  
Tonight's selection of Swedish charcuterie  
Kavring a Swedish dark, sweet rye bread & butter  
Potatiskroketter med rökt röding, färskost & dillmajonnäs

### Main Course

*(served family style)*

Slow-cooked lamb shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise

### Dessert

Warm chocolate pudding with chocolate wafer, salted caramel & cream

*Ellen's premium choice- 900 kr per person (3 gl)*

*Wines picked specially by Head Sommelier Ellen Franzén*

## Small menu - 395kr per person

### Mushroom

Mushroom broth, buttered cabbage, semi-dried apple, fried funnel chantedelle & spruce oil

### Duck

Duck leg, gem lettuce, Caesar dressing, roasted potatoes & vinegar jus

### Cloudberry

Lightly sugared cloudberry, cinnamon bun ice cream & whipped cream

Special menu, only during January- February.