

Seasonal ingredients

Cucumber, horseradish, rhubarb, asparagus, spinach, parsnip, pointed cabbage, tomato

COLD

NORDIC TOMATO & SEA BUCKTHORN TARTARE

Diced marinated tomatoes, layered with dill custard, topped with crispy shallots and sea buckthorn berries

SCALLOP TARTARE WITH GREEN ASPARAGUSE & LEMON

Hand-cut scallops mixed with asparagus purée, preserved lemon, dill oil, and crisp rye

BLUE MUSSEL FOAM WITH POINTED CABBAGE & APPLE

Intense mussel foam, braised cabbage, apple gel, seaweed powder, and sea herbs

CARAMALIZED WHITE CHOCOLATE WITH FERMENTED TOMATO AND STRAWBERRY

Caramelized white chocolate ganache, fermented tomato jam, fresh strawberries, and woodruff

WILD BLUEBERRY SOUP WITH CUCUMBER GRANITA

Chilled blueberry soup served with cucumber and elderflower granita, lemon verbena cream

HOT

AGED DUCK WITH RHUBARB & BETROOT

cooked duck, rhubarb compote, roasted beetroot, caraway seeds

SLOW-COOKED PORK CHEEK WITH 3 WAYS PARSNIP

48-hour pork cheek, parsnip purée, roasted parsnip, parsnip crisps, and lingonberry sauce

LANGOUSTINE WITH SMOKED BUTTER AND RHUBARB

Butter-poached langoustine, rhubarb fermented with honey, smoked butter sauce, and nasturtium leaves

ASPARAGUSE WITH SMOKED EGG YOLK & SEA BUCKTHORN

Poached white asparagus, cured egg yolk, sea buckthorn gel, and sorrel leaves

POINTED CABBAGE ROLLS WITH MUSHROOMS & BARLEY

Fermented cabbage leaves wrapped around wild mushroom and pearl barley filling, served with mushroom consommé

Dishes

COLD

BALTIC SEA COOLER

Aquavit, elderflower, lemon, maple syrup, cucumber

MIDNIGHT SUN GT

Gin, cloudberry, herb tonic, cardamom bitter

GLÖGG OLD FASHIONED

Rye whiskey, glögg, bitters

NORDIC FOREST SMASH

Juniper vodka, pine, lemon, cucumber

195 kr

HOT

RHUBARB TODDY

Aquavit, rhubarb tea, cardamom, cinnamon

FOREST CHOCOLATE

Milk, dark chocolate, aquavit, cranberry sauce, sea salt

MIST GLÖGG

Glögg, spiced rum, orange, honey, ginger

BLUEBERRY BREW

Vodka, apple cider, blueberry, juniper, anise

195 kr

Mocktails

CLOUDBERRY GLOW

Cloudberry, orange, lemon, cardamom, ginger beer

SPICED APPLE CIDER

Apple cider, lingonberry, birch, rosemary

150 kr

Cocktails

WILD MUSHROOM CONSOMMÉ

Clear wild mushroom broth, pearly barley, and shaved asparagus

BUTTER-POACHED COD WITH MUSSEL FOAM

Delicate cod, braised pointed cabbage, intense mussel foam, and preserved lemon

VENISON LOIN WITH RHUBARB & JUNIPER

Roasted venison, rhubarb compote, juniper jus, and roasted root vegetables

BALTIC AMBER

Aquavit, vermouth, cloudberry liqueur, rhubarb bitters
1095 kr

RHUBARB & SMOKED CHEESE TARTARE

Diced pickled rhubarb, smoked cheese mousse, toasted hazelnuts, and rye crisp

POINTED CABBAGE ROLLS WITH WILD HERBS

Fermented cabbage leaves filled with creamed forest mushrooms, wild herbs, and barley, served with mushroom consommé jelly

NORDIC SOUR

Rye whiskey, cabbage brine, rhubarb, hazelnut, lemon
795 kr

Pairing