



RESTAURANT MENU

OPEN TUESDAY - SATURDAY | 17.30 - 20.30

STARTER

FISH STEW

165:-

Fish and seafood stew with subtle notes of saffron, served with herb aioli, seed crispbread & boiled potatoes (GF, LF)

TOAST SKAGEN

145:-

Served on butter-fried bread with crispy salad, seaweed roe & dill (LF)

CRISPY CHEESE BALLS

145:-

Made with Grana Padano, served with the evening's dip & pickled chili (LF)

RÅRAKA (POTATO PANCAKE)

145:-

Served with whipped smetana, lumpfish roe & finely chopped red onion (GF, LF)

DESSERT

RASPBERRY SORBET

115:-

Served with butter-fried sponge cake & raspberry sauce

CRÈME BRÛLÉE

135:-

With a hint of rosemary (GF, LF)

ITALIAN VANILLA ICE CREAM

105:-

Three scoops of vanilla ice cream served with sugar-roasted almonds & chocolate sauce (GF)

MAIN COURSE

GRILLED CHICKEN FILLET

215:-

With roasted root vegetables, pickled red onion & the evening's dip (GF, LF)

FISH STEW

265:-

Fish and seafood stew with subtle notes of saffron, served with herb aioli, seed crispbread & boiled potatoes (GF, LF)

BEEF STEW

255:-

Served with mashed potatoes, pickled pumpkin & horseradish cream (GF, LF)

PULLED PORK

195:-

On brioche bread, served with apple and spinach salad, fries, Skåne-style mustard mayo, pickled red onion & the evening's dip (LF)

RISOTTO

With meat: 245:-

Vegetarian: 215:-

WEEKLY SPECIAL

Please ask the staff or check the board in the restaurant for the current special.

Please inform us if you would like a **children's menu, have **allergies**, or want **vegan options**. The kitchen is happy to adapt dishes or recommend suitable choices.**