

# STARTER

Varmrökt röding med chili blåmusslor, hummeraioli,  
saffranscrème & tångknäckebröd  
*Warm smoked char with chili blue mussel, lobster aioli, saffron crème,  
seaweed hard bread*

Rostade rotfrukter med lönnsirap och getostcrème,  
rödbetschips, kanderade valnötter och balsamico  
*Roasted root vegetables with maple syrup and goat cheese,  
beetroot chips, candied walnuts and balsamico*

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# MAIN COURSE

Halstrad Hälleflundra med rostad palsternacka, sauterad grönkål,  
citron veloute med örtolja  
*Seared Halibut with roasted parsnip, sauteed green cabbage, lemon veloute and herb oil*

Hjortmedaljong med parmesan smaksatt polenta,  
kanelkryddade champinjoner och björnbär-rödvinsås  
*Venison Medallion with parmesan flavored polenta, cinnamon spiced  
mushrooms and blackberry-red wine jus*

Curry med sellerirot, palsternacka, pumpa, blomkål, tempeh, svartris och örtskum  
*Curry with celery root, parsnip, pumpkin, cauliflower, tempeh, black rice and herb foam*

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# DESSERT

Salted Caramel Cheesecake  
*Salted Caramel Cheesecake*

Lemon Posset med hjortron  
*Lemon Posset with cloudberry*

Vegan Snickers with salted caramel och chokladcrème  
*Vegan Snickers with salted caramel and chocolate crème*