

Menu.....

starters

Browned cabbage soup served with wild boar quenelle.....	125
Rooster liver paté in shape of an apple served with onion marmalade and bread crisps.....	175
Crayfish aladobę with sour fennel salad and dill.....	165
Sjätte tunnan´ s homemade charcuteries.....	175

mains

Venison with stomp of celeriac and lovage served with smoked pork and verjus vinegar sauce.....	325
Mincęd king flounder with turnip boiled in lobster broth served with glasswort.....	315
Homemade sausages served with sauerkraut in red wine, onion salad and onion cream.....	285
Leg of pork served with saffron & almond sauce.....	275
Chicken served with sauce Madame & chestnut frumenty.....	275
Roasted cauliflower served with autumn mushrooms, egg, parsley and browned butter.....	295

desserts

Sambocade-Goat cheesecake served with figs and walnuts....	150
Cheese from Löt served with bread and quince marmalade....	160
Cinnamon fried apples with hazelnuts and honey.....	145
Blueberry pie served with tart almond cream.....	125

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