

## Menu.....

### starters

Pork sausage flavoured with wood garlic served with baked onions and onion sauce.....	155
Iowtes-Green soup made of almond milk, leek, herbs and spinach served with smoked poached egg.....	125
Smoked salmon in shape of an apple served with cress mustard and green apple.....	175
Sjätte Tunnan home-made meat charcuteries.....	180

### mains

Grilled Ling served with mussels, fish cake of cabbage & stock fish, cabbage stew and blackened kale....	325
Braised chuck roll with carrot rye bread, rooster liver, red onions and leafy parsley.....	315
Leg of pork served with saffron, almond & onion sauce and baked parsley root.....	255
Confit chicken thigh served with lemon lasagna, fennel and pickled lemon.....	295
Cima di rapa Orzchietti with white bread mash, goat pecorino, rape seed oil and bread crumbs.....	275
Pastry filled with minced venison, marrow and dates served with mint yougurt and minted green peas.....	265

### desserts

Sambocade- goat cheese cake served with figs and candied walnuts.....	153
Blue cheese from Löt with quince marmalade and dark bread.....	167
Billberry tart served with tart lemon custard.....	140
Funnel cake served with yellow raisins and honey.....	140