

SÖDER

STARTERS & DESSERTS

STARTERS

TARTAR (L)	14
Charcoal oil infused baby lamb tartare, croutons, mushroom ketchup, lovage mayonnaise, cocoa powder and fried lichen	
WHITEFISH (L, G)	14
Pan-fried whitefish, clementines, cauliflower and dill oil	
MUSHROOM (L, G)	11
Mushroom mousse, pickled mushrooms, fried brioche, herb salad, onion consommé and bacon crumbs	
“SURF & TURF” (L, G)	12
Snow crab, avocado, crispy Parma ham and marinated cucumber	
SOUR CREAM & ONION (L, G)	9
Fried potato, burnt pickled onion, onion purée, spring onion, potato crisps, stout syrup and sour cream	
BUTTERNUT SQUASH (L, G)	9
Butternut squash four ways, horseradish crème and chervil	
WARM LAMB (L, G)	15
Lamb sirloin, mushroom purée, pickled cranberries & chanterelle, lamb sauce and kale	
MOZZARELLA VOL. 3 (L, G)	10
Neapolitan mozzarella di bufala, cold tomato consommé, thai basil oil, strawberries and balsamico	
FRIED MANCHEGO	7
Fried Manchego cheese, apple and chili compote and herbs	
FRIED CHICKEN (M)	7
Fried chicken breast, spicy mayonnaise and herbs	
BREAD & BUTTER	5
House bread, whipped brown butter and Maldon salt	

DESSERTS

SWEET APPLE (L)	10
Apple cake, cinnamon ice cream, marinated apple and vanilla crumbs	
LIQUORICE (L)	11
Liquorice cake, liquorice almonds, liquorice syrup, fennel jam, lime jelly, milk crumble and fennel sprouts	
SUMMER MEMORIES (L, G)	8
Vanilla ice cream, cherry tomatoes marinated in strawberry syrup, olive oil and basil	
PASSION & CHOCOLATE (VL)	10
Passionfruit sorbet, passionfruit gel, chocolate tuille and chocolate & yoghurt mousse	
WHITE CHOC & SEA BUCKTHORN (L, G)	11
Vanilla & white chocolate panna cotta, crystallized white chocolate, sea buckthorn sorbet, marinated sea buckthorn and sea buckthorn meringue	