

The Beginning FÖRRÄTT

Halstrad pilgrimsmussla, 145 kr
blomkål, russin, kapris, bacon, hasselnötter.
[Seared scallop, cauliflower, raisin, capers, bacon, hazelnuts]

Ox carpaccio, 139 kr
truffelemulsion, senapskål, pinjenötter, grana padano, syrade senapsfrö.
[Beef carpaccio, truffle emulsion, rockets, pine nuts, grant padano, pickled mustard seeds]

Kantarelltoast, 139 kr
lagrad ost, grädde, örter, levain.
[Chanterelle, aged cheese, cream, fresh herbs, levain]

Hummer- och räksoppa, 145 kr
råhyvlad fänkål, gari, handskalade räkor, levain.
[Lobster- and shrimp soup, fennel, gari, hand peeled shrimps levain]

Ostron, 1 st 35 kr 6 st 200 kr
citron, tabasco, mignonette.
[Oyster, lemon, tabasco, mignonette]

Everything in-between KLASSIKER

Räksmörgås 165 kr
på solrosbröd/ polarbröd havre.
Handskalade räkor, ägg, rödlök, majonnäs.
[Shrimp sandwich, on dark bread/ oat bread, hand peeled shrimps, egg, red onion, mayonnaise]

Caesarsallad, 175 kr
Grana Padano, krutonger,
välj på skånsk tupp från Alestad & bacon
eller räkor & ägg.
[Caesar salad, Grana Padano, croutons, your choices of local rooster & bacon or shrimps & egg]

Moules frites, 195 kr
vin, grädde, fänkål, tomat, aioli, pommes frites, levain.
[Moules frites, wine, cream, fennel, tomato, aioli, fries, levain]

Hamburgare 169 kr
på skånsk bringa & högrev.
potato bun, stekt lök, friterad lök, lagrad cheddarcrème, sallad, harrisamajonnäs, pommes frites.
[Hamburger on local brisket and chuck, potato bun, fried onion, deep fried onion, aged cheddarcrème, salad, harrisamayonnaise, french fries]

Kvällens husman, 155 kr
fråga gärna vad som erbjuds ikväll.
[Tonights traditionally cooked meal, please ask the staff]

Innan maten

Cava
69 kr

Limoncello bubblor
90 kr

Orange dream
115 kr

ALLERGI

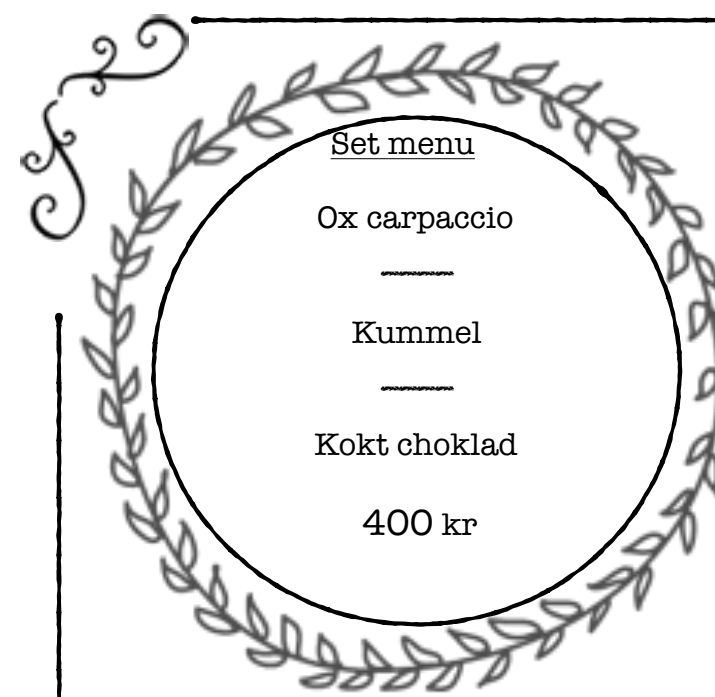
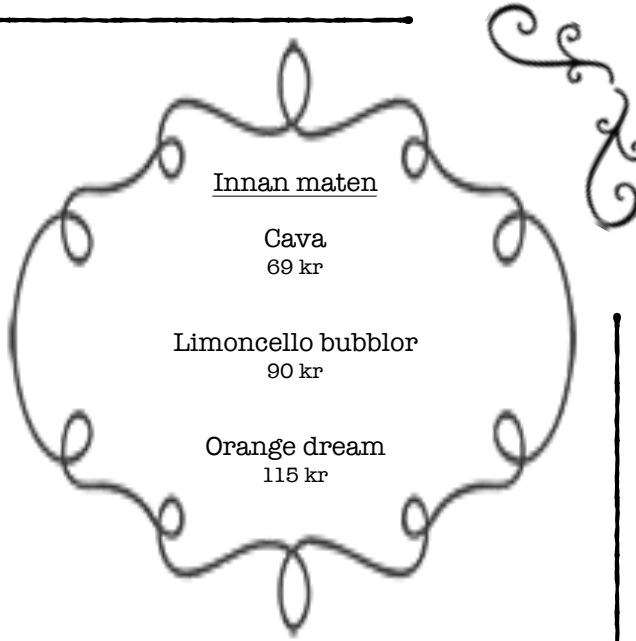
Fråga gärna oss vad maten innehåller.

Snacks

Gårdschips med havssalt
25 kr

Ölkorv
30 kr

Blandade nötter
25 kr



Set menu

Ox carpaccio

Kummel

Kokt choklad

400 kr



Mains HUVUDRÄTT

Oxrygg från Skåne, 249 kr
lök, kål, rödvinssås, potatisterrin.
[Local beef strip loin, onion, cabbage, red wine sauce, potato tureen]

Skinnstekt Kummel, 213 kr
bakad jordärtskocka, salvia, gulbeta, hasselnötssmör potatispuré.
[Fried Hake, baked Jerusalem artichoke, sage, yellow beet, hazelnut butter, potato puree]

Bouillabaisse, 205 kr
dagens fisk, musslor, räkor, aioli, crudité, levain.
[Bouillabaisse, fish of the day, mussels, shrimps, aioli, crudité, levain]

Vildandsbröst, 248 kr
rillette på anklår, pumpa, kål, aigre-doux, potatisterrin.
[Wild duck breast, rillette on duck leg, pumpkin, cabbage, aigre-doux, potato tureen]

Höstens skafferi- 185 kr
säsongens bästa grönsaker med belugalinser.
[Autumn pantry- the best vegetables of the season with beluga lenses]



Chicken nuggets, 75 kr
vitlöksdip, pommes frites.
[Chicken nuggets, garlic sauce, french fries]

Köttbullar, 75 kr
ketchup, pommes frites.
[Meatballs, ketchup, french fries]

The End EFTERRÄTT

Kokt choklad, 95 kr
inkokta körsbär, nougatine, bränd mjölkglass.
[Boiled chocolate, soused cherries, nougatine, burned milk ice cream]

Barndomsminnen 90 kr
nypon, vaniljglass, mandel, kokos.
[From Childhood, rose hip, vanilla ice cream, almond, coconut]

Crème brûlée, kvällens sorbet. 95 kr
[Crème brûlée, sorbet of the evening]

Hemgjord choklad tryffel, mörk och vit. 1 st 30 kr 55 kr
[Homemade chocolate truffle, dark and white]

Kaffe & Kaka. 79 kr
[Coffee & Cake]

