

STARTER

LUFTTORKAD FLÄSKKARRÉ 159

Vit sparris, fänkålspuré, svartvinbärsgele, rågbrödskrutong.

(mjölkprotein, gluten, citrus)

Air Dried Pork Rare - White asparagus, fennel puree, blackcurrant jelly, rye bread crouton.

(milk protein, gluten, citrus)

MOROTSTARTARE 149

Gotlandslins, fikonvinäggrett, grönkål, vattenkrasse, valnötter.

(nötter)

Carrot Tartare - Gotland lentils, fig vinaigrette, kale, watercress, walnuts.

(nuts)

RÖDING 159

Paprika- & aprikosvinäggrett, blomkål, frissésallad, Marconamandel.

(fisk, nötter)

Char - Paprika & apricot vinaigrette, cauliflower, frissé salad, Marcona almonds.

(fish, nuts)

MAIN

SEJRYGG 299

Gräslökssmörsås, grön sparris, potatiskaka & dill, pepparrotsmarinerade räkor, gulmorot.

(fisk, mjölkprotein, skaldjur)

Tough Back - Chive butter sauce, green asparagus, potato cake & dill, horseradish marinated prawns, carrot.

(fish, milk protein, shellfish)

GÅRDSKYCKLINGFILÉ 299

Sotad färsk vitkål, majs, ramslök, oregano, krämig kycklingveloute, krossad mandelpotatis.

(mjölkprotein, selleri)

Farm Chicken Fillet - Sautéed fresh white cabbage, corn, spring onions, oregano, creamy chicken veloute, crushed almond potatoes.

(milk protein, celery)

PASTA FUSILLI 249

Färsk cocktailtomater, Parmigiano Reggiano 30 - mån, taggiasca oliver, basilika.

(gluten, mjölkprotein)

Pasta Fusilli - Fresh cocktail tomatoes, Parmigiano Reggiano 30 months, taggiasca olives, basil.

(gluten, milk protein)

CHEF'S CHOICE

719

VIT SPARRIS 249

Regnsbågsrom, hyvlad grön sparris, rågbrödskrutonger, dillemulSION.

(fisk, gluten, mjölkprotein, citrus, ägg)

White asparagus - Rainbow roe, sliced green asparagus, rye bread croutons, dill emulsion.

(fish, gluten, milk protein, citrus, egg)

GRILLAD RYGGBIFF 379

Haricots vertes, krispigt bacon, gräslök & vitlökssmör, mandelpotatis, rödvinssås.

(mjölkprotein)

Sirloin steak - Haricots vertes, crispy bacon, chives & garlic butter, almond potatoes, red wine sauce.

(milk protein)

CRÈME BRÛLÉE 119

Är mat inkluderat i ditt boendepaket?

Uppgradera till "Chef's Choice" för 219 SEK per person.

Is food included in your accommodation package?

Upgrade to "Chef's Choice" for 219 SEK per person.

DESSERT

CRÈME BRÛLÉE 119

Brûléepudding smaksatt med vanilj.

(ägg, mjölkprotein)

Vanilla flavored Crème brûlée.

(egg, milk protein)

RABARBERTARTLETT 129

Vaniljmascarpone, kryddflarn, jordgubb, citronverbenamaräng.

(laktos, ägg, citrus, gluten)

Rhubarb Tartlette - Vanilla mascarpone, allspice, strawberry, lemon verbena meringue.

(lactose, egg, citrus, gluten)

KOKOS & LIME 129

Kokoskaka & limemousse, karamellflarn, halloncreme.

(citrus)

Coconut & Lime - Coconut cake & lime mousse, caramel flakes, raspberry creme.

(citrus)

OSTAR 159

3 sorters ostar från Svenska gårdsmejerier, marmelad, knäcke.

(gluten, laktos, mjölkprotein, citrus, sesam)

3 varieties of cheeses from Swedish dairy farms, marmalade, crackers.

(gluten, lactose, milk protein, citrus, sesame)

CHOCOLATE & TRUFFLES 89

Please ask your waiter about what the kitchen offers.