

Le menu degustation

Fried scallops (JPN) in its shell
Ginger, pumpkin, soya browned butter,
black sesame, roasted rice and coriander

Chanterelle soup
Lightly smoked venison (NZ), apples,
pumpkin and herb mayonnaise

Cod (AX)
Chorizo, polenta, pumpkin, mushrooms, sherry mayonnaise,
red wine sauce and kale

Roe deer (SWE)
Duck liver(foie gras), chanterelle butter, broccolini
and roasted potatoes

2 pieces of cheese from Mattas Dairy farm
Pear puree, fig marmalade
and fruit - nut bread

Whipped chocolate
Caramelized nuts, milk ice cream
and cherries

87,-

Wine package

Duval Leroy, Brut Organic, Champagne (Ekologisk)
Wolfberger, Pinot gris, Alsace
Lustau, Puerto fino, Sherry
Baron de Ley, 3 vinas, Rioja
Chateau Smith, Cabernet Sauvignon, Washington
Chateau Les Mingets, Sauternes, Bordeaux
Graham' s , 10 y Tawny port, Duoro

68,-

The menu is to be served to everyone at the table before 19.30

Starters

Fried scallops (JPN) in its shell

Ginger, pumpkin, soya browned butter, black sesame, roasted rice and coriander
16,-

Cured whitefish (AX)

Potato puree with anchovy, whitefish roe, yellow root, cheese foam,
chanterelles and red onion butter
14,-

Chanterelle soup

Lightly smoked venison (NZ), apples, pumpkin and herb mayonnaise
(can be made for vegetarians)
16,-

Main courses

Fried root celery (AX)

Polenta, chanterelle butter, cheese from Mattas dairy farm, sherry mayonnaise and hazelnuts
28,-

Fried perch (AX)

Crayfish sauce, vegetables of the season, marinated fennel,
cheese from Mattas dairy farm and boiled potatoes
36,-

Cod (AX)

Chorizo, polenta, pumpkin, mushrooms, sherry mayonnaise, red wine sauce and kale
39,-

Roe deer (SWE)

Duck liver(foie gras), chanterelle butter, broccolini and roasted potatoes
44,-

Fillet of Mallard (SWE)

Carrot puree, orange fried carrots, calvados sauce and roasted almonds
(Can contain pellets)
41,-

Desserts

2 pieces of cheese from Mattas Dairy farm
Pear puree, fig marmalade and fruit - nut bread
15,-

Whipped chocolate
Caramelized nuts, milk ice cream and cherries
14,50

Nautical' s vanilla ice cream
Warm butterscotch sauce and frozen sea buckthorn berries
13,50

Creme Brulee
Blueberry sorbet
9,-

1 ball of sorbet
6,-

Nautical' s chocolate truffle
3,50