

## "Förför"

Norröna herring, sand leek & potato

King crab, langoustine claw & tagetes

Pork belly from Nibble Farm,  
Jerusalem artichoke & ramson

Fillet of lamb, naturally soured cream  
& vendace roe

200 year old Mahogany clam & mushroom

Smoked moose, herring roe & woodruff

Chicken of the woods & chicken emulsion

Swedish wagyu, corn from Skilleby farm  
& meat soy aged 1 year

## Menu

Scallop with fermented pear, gooseberry,  
horseradish & green juniper

Trout cured on sugar kelp with smoked  
zucchini, carrot & sturgeon caviar

Jerusalem artichoke from our garden with  
sea urchin, apple & rose hip

Hay-baked beetroot with leek,  
cream of lovage & celeriac from our garden

Langoustine baked on birch bark 60 seconds  
with kale lard, cream of kale & Geranium

Thinly sliced beef of retired dairy cow with  
chestnuts from Väversunda farm & broth of  
Alkvettern ham, matured 3 years

Skrei with langoustine juice, flowering dill  
purée & unripe plums

Spring lamb from Åland in two servings

Smoked pine & cloudberry popsicle

Sorbet of tagetes from our garden with  
apples & spruce granité

Blueberries in fig leaf oil, wild rosemary  
set cream & plum kernel parfait