



The appetizers

Olives / 75 :-

Almonds / 79 :-

Padrones / 79 :-

Starters

The oysters

Au gratin with miso butter & parmesan crumbs

/ 69 :-/piece

The small salad

Tomato, onion & lettuce

/ 69 :-

The cheese pie

Västerbotten cheese, bacon, leek, crème fraîche,
pickled red onion & salmon roe

/ 185 :-

The small Öjeby toast

Crayfish in mayonnaise flavored
with Skåne Akvavit, lemon,
dill & Västerbotten cheese

/ 185 :-

The snails

Herb & garlic gratin snails

/ 150 :-

The salmon tartare

Salmon, cucumber, chives, shallots, pickled avocado,
black seaweed caviar & roasted chili mayo

/ 175 :-

The small steak tartare

60 grams of thigh, capers, red onion, gherkins, beetroot, confit egg yolk, dijonnaise, horseradish & allumette.
/ 185 :-

The asparagus

Grilled with hollandaise sauce, herb pesto & parmesan crumbs
/ 175 :-

The charcuterie

Four types of meat, two cheeses, olives, chornichons, marmalade & crispy bread
/ 225 :-

Main courses**The cauliflower**

Roasted in butter, parsnip & apple cream, chimichurri, roasted hazelnuts, tomato & onion salad
/ 235 :-

Mussels & fries

Mussels, garlic, white wine & cream served with fries & aioli
/ 262 :-

The large Öjebytoast

Crayfish in mayonnaise flavored with Skåne Akvavit, lemon, dill & Västerbotten cheese
/ 275 :-

Salmon

Fillet served with parsnip & apple cream, grilled leek, bacon marmalade & Sandefjord sauce
/ 295 :-

The cod

Sous vide, mashed potatoes, pickled carrots, pear crudité, mushroom duxelles, allumette & lemongrass sauce
/ 355 :-

The burger

Chipotle dressing, cheddar cheese, crispy lettuce & bacon marmalade
/ 199 :-

The Risotto

Gravy, smoked aubergine cream & sour pickled radish

Served with roasted lamb

/ 265 :-

The thigh of duck

Confited with sweet potatoes, grilled portobello mushrooms, orange sauce, pickled radish & parmesan crumble

/ 298 :-

The entrecôte

Red wine sauce, chimichurri, tomato & onion salad, bearnaise sauce & french fries

/ 355 :-

The large steak tartare

Of thigh, capers, gherkins, red onion, beetroot, confit egg yolk, dijonnaise, grated horseradish & allumette

Served with fries

/ 285 :-

Desserts

The crème brûlée

/ 105 :-

The pastry

Millefeuille with caramelized tonka cream, pecan praline & cinnamon ice cream

/ 125 :-

The vanilla ice cream

Candied pecans

& caramel sauce

/ 75 :-

The pistachio ice cream

Candied pistachios

& blackberry compote

/ 75 :-