Menu

Poached oyster with oyster garum and rosehip cream

Cucumber gunkan maki with mackerel, horseradish, radish, and white shoyu

Ebi shrimp, rhubarb, sea salt, dulse, smoked herring garum dashi

Roasted scallop with saffron from Skåne and elderflower sauce

Peaso-marinated and grilled trout with grilled green asparagus

Pork with cultivated mushrooms, flowering dill, and pork skin ragu

Frozen Kraftkar cheese with oxidized sunflower seed sorbet and birch sap syrup

*the menu contains allergens and can unfortunaltely not be changed

Menu 1400 Kr Drink Pairing 745 Kr

