

Norse

Simple food · Honest flavours · Crafted to share

Smått att Börja

Small things to start

- **Inlagd Gurka**
Pickled cucumber, sour cream and honey
- **Pankopanerade Oliver**
Air-fried olives, lemon cream
- **Sill på Smörstekt Bröd**
Herring on fat toast with wild garlic

Små Rätter

Small plates inspired by Swedish classics

- **Toast Skagen**
Prawns with crème fraîche, mayonnaise, shallots and dill
Served on toasted bread
- **Gravlax**
Cured salmon to an old family recipe, thinly sliced
Dill sauce, sourdough or knäckebröd
- **Rökta Laxrullar**
Smoked salmon rolled with soft cheeses and herbs
Three pieces
- **Råbiff**
Finely chopped sirloin "steak tartare" with Dijon mustard
Toasted sourdough, shallots, beetroot and capers
- **Rödbetor & Getost**
Sliced beetroot with capers, red onion and walnuts
Honey and crumbled goat's cheese
- **Rökt Hjort**
Smoked venison on dark toast
Beetroot salad and harissa

Dela & Smaka

For the table

- **En Smak av Sverige**
Three small bites:
Toast Skagen, Smoked Venison and Gravlax
- **Chark eller Ost – i Tre Delar**
A small selection of meat or cheese
With carefully chosen accompaniments
Please see our board for today's offering