

inom

à la carte

starters

low-temperature salmon

cauliflower royal, pickled cauliflower, radish & pearl onion

125:-

juniper berry marinated wild bore

apple- & thymepuré, lingonberries, home made crisp bread

125:-

moules marinières

(common mussels), with garlic bread

small/big 115/175:-

inoms tapas plank

served on a plank with tonights specials

145:-

main course

swedish tenderloin steak

semidryed cherry tomatoes, wild mushroom, potato fondant

245:-

fried cod

braised salsify, fennel, swedepuré, white wine sauce

245:-

herb stuffed lamb roast "from österlen"

smoked lambsausage, white bean stew, parsley root, red wine gravy

225:-

ossobuco

slowly baked knuckle of veal from "Sunnantorp",
gremolata, fresh potatoes

195:-

lukewarm lightly salted pork belly salad

apple, beans, spinach, mustard- & honey dressing

165:-

tonights homely cooking

(mon-thur)

135:-

inom

dessertes

desserts

caramel pannacotta

raspberry sorbet, raspberrymarmelade, meringue

89:-

mixed nut brownie

blueberry icecream, vanilla- & blueberry compote, chocolate biscuit

89:-

one selected cheese

with supplements

79:-

homemade truffle

22:-

homemade ice cream and sorbet

25:- / scoop