

# Årstidernas Oktober – Novembermeny

## Seasonal Menu

### HÖSTKANTARELLER

Chanterelle mushroom soup with prawn confit & sour dough crisps

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### MARULK

Monkfish with locally farmed tomatoes & crayfish jus

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### HJORT

Venison with morel mushrooms, pickled pumpkin & croquette potatoes

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### ÄPPLE TARTELETTE

Apple tart with Calvados & rosemary ice cream

**Fyra rätter** / four courses - **625 kr**

**Tre rätter** / three courses - **525 kr**

### Sommelierförslag / suggestions

Garofoli Podium Verdicchio, Marche, Italy

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Cru Clisson Muscadet Sur Lie, Loire, France

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Paul Buisse Chinon Cabernet Franc, Loire, France

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Brännland Pernilla Perle Sparking, Sweden

**Ett glas till varje rätt** / one glass of each - **440 kr**

**Trerätters vinpaket** / three course wines - **325 kr**

Vi erbjuder även ett lättdryckspaket

**Allergier eller fobier? Meddela oss.**  
Allergies or phobias? Please let us know.