



**FRÅN HAVET**  
FISH AND SEAFOOD

**MARULK**

Monkfish with locally farmed tomatoes & crayfish jus  
**295 kr**

**HÖSTKANTARELLER**

Chanterelle mushroom soup with prawn confit & sour dough crisps  
**195 kr**

**NORRLANDS GULD = LÖJROM**

Vendace caviar with butter brioche, smetana, red onion, lemon & chives  
**295 kr**

**PILGRIMSMUSSLA**

Scallops with butternut squash, veal cooked in IPA and sage  
**165 kr**

**OSTRON**

Oyster with apple, cider vinegar & tapioca  
Oyster with shallots & Champagne vinegar  
**30 kr / each**

**På Årstiderna i Kockska Huset har det klassiska köket alltid stått i centrum.**

**Våra menyer följer de fyra årstiderna och vi strävar att vid varje tillfälle använda lokalproducerade råvaror. För att ge våra gäster största möjliga frihet och smakupplevelse har vi inte delat in rätter i förrätter och varmrätter. Istället ger vi er möjligheten att själva kombinera rätter och i vilken ordning de skall serveras.**

At Årstiderna i Kockska Huset the classical kitchen has always played a paramount role.

Our menus follow the four seasons and we endeavour at all times to use locally produced food.

In order to allow our guests, the greatest possible choice and without limiting their culinary selection, we have abolished the more traditional view of starters and main courses.

We encourage you to explore your options and combine as many and in which order courses should be served.

**HÖSTKANTARELLER**

Chanterelle mushroom soup with sour dough crisps  
**135 kr**

**KRONÄRTSKOCKOR**

Artichoke with root vegetables, herb oil & crisps  
**165 kr**

**HOKAIDOPUMPA**

Roasted Hokaido pumpkin with salt baked onion, red lentils and truffle foam  
**215 kr**

**FRÅN ÅKERN**  
VEGETARIAN AND VEGAN



**FRÅN LANDET**  
MEAT & POULTRY

**TOURNEDOS ROSSINI**

Beef tenderloin with foie gras, truffle, brioche, mushrooms & sauce périgourdine  
**365 kr**

**HJORT**

Venison with mushrooms, pickled pumpkin & croquette potatoes  
**285 kr**

**KALVKIND**

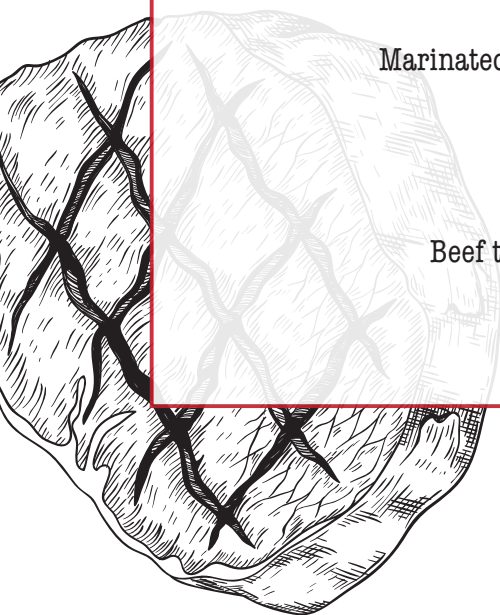
Braised veal cheek with horseradish, crispy onion, merlot red wine jus & parsnip purée  
**245 kr**

**FOIE GRAS**

Marinated foie gras & mushroom duxelles with fig, black currant, port wine jus  
and roasted macadamia nuts  
**185 kr**

**ÅRSTIDERNAS RÅBIFF**

Beef tartare with crispy chicken skin, red beet, pickled mustard seeds,  
capers, egg yolk, onion, pickled kohlrabi & cress  
**1/2 155 kr 1/1 215 kr**



**EFTERRÄTTER**  
DESSERTS

**OSTBRICKA**

Farmhouse cheese platter with homemade  
flatbread and marmalade  
**160 kr**

**SOUFFLÉ**

Raspberry soufflé with yoghurt ice cream  
**155 kr ( ~ 20 min )**

**CRÈME BRÛLÉE**

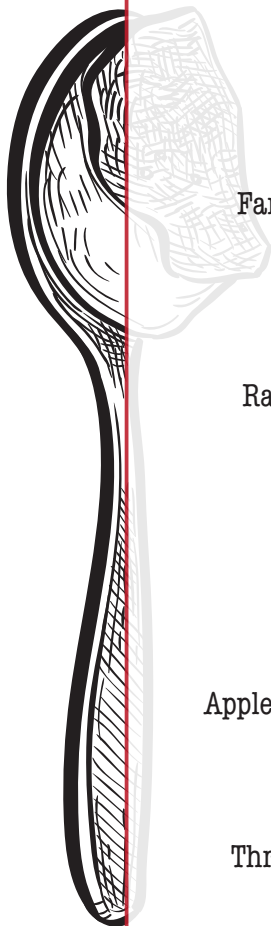
With ripe plum compote  
**125 kr**

**ÄPPLÉ-TARTLETTE**

Apple tart with Calvados & rosemary ice cream  
**115 kr**

**CHOKLADPRALINER**

Three kinds of handmade chocolate truffles  
**85 kr**



**TILLBEHÖR**  
SIDE ORDERS

**POMMES**

French fries  
**50 kr**

**POTATISPURÉ**

Mashed potatoes  
**50 kr**

**GRÖNSAKER**

Seasonal vegetables  
**50 kr**

**SALLAD**

Mixed salad  
**50 kr**