



SALTHAMN SKAGEN 190

Hand-peeled shrimps, seaweed caviar, served in a shell with Levain bread.

SEASONAL CAPRESE SALAD 155

Fresh tomatoes and cherry tomatoes with seasonal berries or fruits from our garden. Mozzarella cheese, basil, and balsamic vinegar. A dish that tastes like summer.

HUMMUS 140

Homemade hummus made from beetroots (or seasonal vegetables from our garden), fresh carrots or beans, chickpeas, and homemade wild garlic (ramson) pesto. Pairs well with a drink, works as an appetizer or side dish.

WOOD FIRED CHICKEN WITH ASIAN SLAW & NOODLES 230

Chicken served with Asian slaw and rice noodles. Topped with a dressing of ginger, lime, chili, cilantro, garlic, sesame, kimchi, fish sauce, and peanuts.

Plant-based option: Lemongrass-marinated corn.

MOUNTAIN CHAR 275

Fillet of Swedish mountain char roasted in a wood-fired oven. Served with wild garlic emulsion, vegetable crudités, wild garlic oil, grilled lemon, fresh greens, and potatoes from our garden.

GRILLED LAMB SAUSAGE WITH PARMESAN 170

Served in pretzel bread, topped with goat cheese cream, beetroot marmalade, dijonnaise, pickled onion, roasted zucchini, potatoes and garlic, with tomato cream on the side.

SLOW ROASTED PORK BELLY 225

Apple-braised pork belly, glazed with honey, served with oven-roasted root vegetables and potatoes, Calvados jus, tarragon-apple compote, and crispy kale.

CARROT & ZUCCHINI PATTIES WITH CHUTNEY 215

Vegetable patties from our Garden, seasoned with Indian spices. Served with rice, carrot chutney, roasted almonds, vegan mint yogurt, and chili oil.

KIDS MENU

Sausage with bread, potatoes, salad, and ketchup 95

Mountain char with dill mayonnaise and roasted potatoes 140

Chicken with curry mayonnaise and rice 125