THE ARTIST'S CHOICE!

STARTER

CREAMY JERUSALEM ARTICHOKE SOUP
with browned butter and roasted seeds
Drinks pairing: Kloster Eberbach Riesling Trocken 120 kr/glass Apple cider 45 kr

MAIN COURSE

FALLOW DEER SADDLE FROM KINNEKULLE
served with creamy cabbage, seasonal vegetables, redcurrant jus and roasted potatoes
Drinks pairing: Fontaine du Clos Vacqueyras Reflets de l'Âme 140 kr/glass
Kônstnärns Ale 85 kr Annicas Lätta 55 kr

or

COD LOIN
served with saffron sauce, prawns, seasonal vegetables and potato purée
Drinks pairing: Glenelly Estate Reserve Chardonnay 140 kr/glass Apple juice 45 kr
Kvarnen light beer 45 kr

DESSERT

LINGONBERRY PARFAIT
served with caramel sauce and toffee brittle
Drinks pairing: Churchill's Port 65 kr

PRICE: 595 KR

STARTERS

All starters are served with homemade bread, Löfwings crispbread, whipped browned butter and olive tapenade

COGNAC-CURED VENISON
served with herb and lemon mayonnaise, vendace roe from Lake Vänern and kale chips...195 kr
Drinks pairing: Kloster Eberbach Riesling Trocken 120 kr/glass Apple juice 45 kr Kvarnen light beer 45 kr

CREAMY JERUSALEM ARTICHOKE SOUP
with browned butter and roasted seeds...125 kr
Drinks pairing: Kloster Eberbach Riesling Trocken 120 kr/glass Apple cider 45 kr

SOMETHING LIGHT!

LÖFWINGS SHRIMP SANDWICH
on homemade rye bread, homemade wild garlic mayonnaise, egg, prawns and lemon...185 kr
Drinks pairing: Non-alcoholic apple cider 45 kr Kvarnen light beer 45 kr Kloster Eberbach Riesling Trocken 120 kr/glass

TURKEY SANDWICH
on homemade rye bread, coleslaw, hot-smoked turkey from Adelsåsen,
a piece of fine cheese from Påverås Gårdsmejeri and pickled red onion...135 kr
Drinks pairing: Kvarnen light beer 45 kr Non-alcoholic rosé cider 45 kr Kônstnärns Ale 85 kr

MAIN COURSES

All main courses are served with homemade bread, Löfwings crispbread, whipped butter and olive tapenade.

FALLOW DEER SADDLE FROM KINNEKULLE
served with creamy cabbage, seasonal vegetables, redcurrant jus and roasted potatoes...385 kr
Drinks pairing: Fontaine du Clos Vacqueyras Reflets de l'Âme 140 kr/glass
Kônstnärns Ale 85 kr Annicas Lätta 55 kr

COD LOIN
served with saffron sauce, prawns, seasonal vegetables and potato purée...385 kr
Drinks pairing: Glenelly Estate Reserve Chardonnay 140 kr/glass Non-alcoholic apple cider 45 kr
Kvarnen light beer 45 kr

THE ARTIST'S WILD GAME MEATBALLS
served with cream sauce, lightly sweetened lingonberries, pickled cucumber from Karleby Handelsträdgård and potato purée...265 kr
Drinks pairing: Kônstnärns Ale 85 kr Kvarnen light beer 45 kr Apple juice 45 kr

VEGETARIAN CABBAGE ROLLS
filled with grey peas and mushrooms, served with browned butter, lightly sweetened lingonberries, pickled cucumber from Karleby Handelsträdgård and potato purée...265 kr
Drinks pairing: Kônstnärns Ale 85 kr Kvarnen light beer 45 kr Apple juice 45 kr

CREAMY JERUSALEM ARTICHOKE SOUP
with browned butter and roasted seeds...195 kr
Drinks pairing: Kloster Eberbach Riesling Trocken 120 kr/glass Apple cider 45 kr

Questions about allergies or special dietary requirements? Please ask the staff.

DESSERT

LINGONBERRY PARFAIT
served with caramel sauce and gingerbread crumbs...125 kr
Drinks pairing: Churchill's Port 65 kr

THE RESTAURANT'S APPLE PIE WITH COCONUT AND ALMOND
served with homemade vanilla sauce…115 kr
Drinks pairing: Kracher 65 kr

KLING'S VANILLA ICE CREAM
with homemade chocolate sauce and caramelized cocoa beans...80 kr

LEMON KISS
a small homemade lemon biscuit…40 kr

LÖFWINGS CHOCOLATE TRUFFLE...40 kr

HOMEMADE CHOCOLATE CREAM CAKE
with raspberries and blueberries 6–8 pieces 425 kr 12–15 pieces 595 kr (order at least 3 days in advance)

CHILDREN'S MENU

served to children up to 13 years. We also offer the à la carte menu as a children's portion at half price

TOAST with prawns and crème fraîche...55 kr

THE ARTIST'S WILD GAME MEATBALLS
served with potato purée, cream sauce, peas and lingonberries...110 kr

COD LOIN
served with melted butter, potato purée and peas...110 kr

PANCAKES (gluten-free available)
served with whipped cream and homemade jam...70 kr