

## FROM THE KITCHEN

**Various Cabbage** harrisa, goat yoghurt, Valencia almonds, cilantro/

*Variation på kål harrisa, getyoghurt, Valencia mandlar, koriander / 115,-*

**Burrata** crudité on veggies from our urban farmer, pistachio, capers, herb oil/

*Burrata crudité på grönsaker från vår stadsodlare, pistage, kapris, örtolja/ 140,-*

**Fermented Carrots** dill, lardo, crispy rye bread, pickled mustard seeds, tartar of beef/

*Fermenterad morot dill, lardo, rågkrisp, inlagda senapskorn, tartar på ko/ 155,-*

**Tomatoes** brown butter, fennel seeds, cumin, dill, sashimi on cured cod/

*Tomater brynt smör, kräftkryddor, dill, sashimi på rimmad torsk / 155,-*

**Marinated Strawberries** pineapple weed marinated strawberries, crispy buckwheat, sorrel- and sour cream sorbet/

*Marinerade jordgubbar gatkamomill, krispigt bovete, harsyra- och gräddfylssorbet/ 115,-*