

#### FOUR COURSES

Sashimi of hamachi, cucumber, lime ponzu

Asparagus, browned butterfoam, trout roe, roasted rice

Chirashi, smoked char, baked egg, crudités, ramson mayonnaise, mirin soy

Rhubarb sorbet, meringue, miso caramel, elderflower and rhubarb compote

Menu 525  
Beverage package 395

#### SEVEN COURSES

We combine a menu with the best that the season has to offer.  
(Ordered for the entire table)

Menu 995  
Beverage package 895

#### OYSTERS

Our oysters come from two different places in Bohuslän.

Our wild oysters are hand picked in Grebbestad by the Klemmings and from Havstenssund we get farmed oysters from Sweden's first oyster farm.

Wild Ostrea Edulis 55/pc  
Wild Crassostrea Gigas  
Cultured Ostrea Edulis

#### PLANT BASED

Algae chips, vegan mayonnaise 45

Today's harvest from our farmers 55

Tempura, rye sour dough, ponzu 55

Rice with crispy furikake 45

Gyoza filled with cabbage, shiitake, ramson, elderflower ponzu 175

#### SUSHI AND SASHIMI

Sushi moriawase, fresh horseradish 125/250

Temaki sushi 95

Sashimi moriawase, fresh wasabi 185/295

Sashimi "new style" 185

#### WARM

Chirashi, smoked char, baked egg, crudités, ramson mayonnaise, mirin soy 295

Butter fried plaice, asparagus, bleak roe, ramson, horseradish cream, potatoes 325

#### DESSERT

Madeleine cake with browned butter and yuzu, sour cream and honey ice cream, roasted almonds 125

Rhubarb sorbet, meringue, miso caramel, elderflower and rhubarb compote 125

One scoop of soy and caramel ice cream 75

A small treat 45

We serve fish, shellfish, vegetables and meat from environmentally sustainable fishermen, crops and farms.

We also serve vegetarian and vegan alternatives to both our menus.

**vRÅ**  
Modern Nordic gastronomy meets  
Japanese technique and tradition