

THREE FROM THE PLANT KINGDOM

Miso soup and gyoza

Baked and fermented cabbage, mushroom,
broad bean, koji

Yuzusorbet, licorice, meringue

Menu 450
Beverage package 395

THREE FROM THE ANIMAL WORLD

Sashimi of skrei, oyster and ponzu

Seasonal meat from Bondens Skafferi,
broad bean, koji and roasted cabbage

Yuzusorbet, licorice, meringue

Menu 450
Beverage package 395

CHEF'S CHOICE MENU

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

Menu 995
Beverage package 895

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

We also have a roof top garden that we
use depending on the seasons.

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

Rye tempura of today's harvest 55

Today's pickles 45

Algae chips, vegan mayonnaise 45

Rice with crispy furikake 45

Miso soup with mushroom 65

Gyoza filled with cabbage and mushroom
from Östragärde gård, chili ponzu 175

Winter salad with roasted vegetables,
cabbage, sesame and mustard dressing,
chilimarinated seared tofu 275

SUSHI AND SASHIMI

Sushi moriawase, fresh horseradish 125/250

Temaki sushi 95

Sashimi moriawase, fresh wasabi 185/295

Sashimi "new style" 185

WARM

Seasonal meat from Bondens Skafferi,
broad bean, koji and roasted cabbage 295

Ichiju-issai — miso soup, rice, pickles
and seared fish with vegetables 295

DESSERT

Baked apple, ice cream with
Japanese whisky, ginger and fudge sauce 125

Yuzu sorbet, licorice, meringue 125

One scoop of soy and
caramel ice cream 75

A small treat 45

vRÅ

Modern Nordic gastronomy meets
Japanese technique and tradition