

Matildas

KVARTERSKROG

STARTER

3 Oysters Marennes and a glass of Champagne 300 SEK
3 Oysters 120 SEK

Caviar Baerii with banana waffles, lime and sour cream
30 gram 600 SEK 50 gram 1050 SEK

Kalix vendace roe toast with sour cream, onion, dill and lemon
30 gram 360 SEK

White and green asparagus with ramson, chervil, fried nettles and beurre blanc 220 SEK

Scallops from Hitra with parsnip, roasted rye, silveronion and reduced cream 240 SEK

Steak tartare of beef with shallot vinegar, Kalix vendace roe,
black truffle and cress mayonnaise 240 SEK

MAIN COURSE

Glazed beetroots with crispy celeriac, grilled baby salad, cherry jus and hazelnut & trufflebutter 270 SEK

Blueshell clams from Mollösund cooked in wine and cream with chips and garlic mayonnaise 270 SEK

Cod in browned butter with savoy cabbage, sherry vinegar, lightly smoked cream and Caviar Baerii 400 SEK

Our own black pudding with salted pork, baked apple, lingonberry and browned butter 270 SEK

Crispy fried Pig from Nibble Farm with onion, cauliflower and caramel cream 330 SEK

Matildas classic fillet of beef "Anno 1987" from Småland 395 SEK

Guinea fowl with white asparagus, creamy celeriac, ramson and black truffle 395 SEK

CHEESE

Cheese serving 150 SEK

DESSERT

Mini ginger ice cream with toffee sauce and lemon & mint meringue 100 SEK

Valrhona Manjari Grand cru with hazelnuts, frozen sour cream and chocolate roasted almonds 150 SEK

Salted milk ice cream with sea buckthorn, cloudberry and white chocolate & vanilla 150 SEK