

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 340 SEK

White asparagus with nettles, roasted rye, chervil and creamy beurre blanc 240 SEK

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

Glazed langoustine with espalette pepper, tatsoi, soy mayonnaise and silver onion 280 SEK

MAIN COURSE

Baked crispy celeriac with fennel, creamy celeriac, silveronion and smoked butter 290 SEK

Blueshell clams from Mollösund cooked in wine and cream with chips and garlic mayonnaise 280 SEK

Cod with grilled cabbage, white asparagus, trout roe and Sandefjordsauce 400 SEK

Our own black pudding with salted pork, baked apple, lingonberry and browned butter 290 SEK

Crispy fried Pig from Nibble Farm with cauliflower, apples and caramel cream 340 SEK

Matildas classic fillet of beef "Anno 1987" from selected Swedish farmers 420 SEK

Venison from Småland with creamy celeriac, butternut pumpkin, black truffle and jus de griotte 430 SEK

CHEESE

Selection of cheese with seed crackers and marmalade on berries from our garden 150 SEK

DESSERT

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

Swedish traditional cheesecake with cream, rosehip and cardamom 150 SEK

Salt milk ice cream with cloudberry, milk chocolate and browned butter 150 SEK