

CHEF'S CHOICE 950

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

THREE COURSES PLANT BASED 475

Variation of cucumber, algae and yuzu ponzu

Chirashi sushi with hay smoked, grilled aubergine, soy & sesame
mayonnaise and mushrooms

Yuzu & coconut ice cream with ginger cake, blackberries and sesame

THREE COURSES FROM THE SEA 475

Lightly seared mackerel with cucumber and yuzu ponzu

Chirashi sushi med hay smoked char, soy & sesame mayonnaise and
mushrooms

Yoghurt & yuzu ice cream with blackberries and honey

GRILLED FISH "SSÄM STYLE" 295

Served with rice, salad, pickles, soy & sesame mayonnaise and furikake

BEEF TARTARE 155/245

Grounded beef with black garlic, cress and soy

SMALL COURSES

Wild Crassostrea Gigas from Grebbestad with ponzu	65
Lightly seared mackerel with cucumber and yuzu ponzu	165
Oki fries, smetana and pickled onions	75
Add bleak roe	+80
Kimchi cucumber	55

DESSERT

Yoghurt & yuzu ice cream with blackberries and honey	125
A piece of Swedish cheese and yuzu marmalade	75
Bread and home made butter	55