

# WEINBERGS

## CHEF'S CHOICE MENU

4- COURSES 550.- 6-COURSES 750.-



### SNACKS

Popcorn - Today's Flavour! 45,-

Scanian Chicken liver cream with pickles and malt crisp bread. 75,-

Salt roasted Macrona Almonds & hazelnuts from Piedmont. 60,-

Nocerella Olives 60,-

Fennel Salami from Bröderna Larsson 95,-

Coppa From The Farmers pantry 95,-

### MIDDLE COURSES

Vendace Roe from Kalix with freshly fried beignet, sour cream, 1 year saltfermented lemon and cucumber 200,-

Tartar on Scanian Ox with matje herring- and gammel knas crème, wild garlic berries and tomatoes 175,-

Smoked and Cured Artic Char with brussel sprouts, Shiso pickled rhubarb and brown butter mayonnaise, 175,-

Venison with crème on dried jerusalem artichoke, oxtail sauce with goose berries and krosne 220,-

### CHEESE ↴

Crème on Havgus 24 months cheese, served with rye bread, hazelnuts & tomato marmelade. 120SEK/person

### SWEET

Orange tagetes sorbet on farm milk, "Gräddbulle" on guanaja chocolate, malt cookie and sea buckthorn- and rosehip crème 120,-

Freshly whipped ice cream, fig leaf oil, smoked salt & dulce de leche 120,-

Something sweet with the coffee 35,-

Today's scoop of ice cream 55,-

Henriettes Cake. Everyday Heriette bakes a cake 85,-



*If you have allergies let your server know!*