

WEINBERGS

At Weinbergs we focus on local produce as much as we can. Some of our produce is from our garden, some from the neighbors and some has traveled a bit further.

We serve middle sized courses and therefore we recommend you take at least three per person.

SNACKS

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Popcorn -
Today's
Flavour! 45,-



Scanian Rooster 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;-

STARTERS AND SHARING COURSES

Buratta from Rødovre,
Cucumber, lilac and
wild garlic
vinaigrette, Oregano &
Sourdough bread
185kr

Crudité fresh
vegetables from the
garden with salt
fermented lemon-dipp &
herbs
155kr

Rooster-Terrine, with
pickles, onions,
lovage-mayonnaise
185kr

Belgian waffle with
vendace roe from
Kalix, vinegar powder,
onions & cremefraiche
235 kr

CHEF'S CHOICE MENU

4- COURSES 650.-

6-COURSES 850.-

MAIN COURSES

Butchers cut from Kristianstad butchery, carrots, salad and ice herb, oxtail jus & smoked bone marrow. Side of fresh potatoes 355kr

Catch of the day Pickled elderflower and thyme butter sauce, kohlrabi and leek. Side of fresh potatoes 365kr

Ravioli with preserved Summer Squash, Chili oil, crispy chorizo, Fermented Tomatoes & rooster broth. 350,-

Cheese ↓
Crème on Havgus 24 months cheese, served with rye bread, hazelnuts & tomatillo and spruce marmelade. 120SEK/person

If you have any allergies, let your server know

SWEET'S

Rhubarb with lemonbalm White chocolate, fresh berries, pear & spruce-granité 130;-

Freshly whipped ice cream, fig leaf oil, smoked salt & dulce de leche 130,-

Chocolate truffle 35,-

Today's scoop of ice cream 55,-



Henriettes Cake. Everyday Heriette bakes a cake 95,-

Meat sallad and bread

Dry Aged sirloin steak 49 days
For 2 persons
Heifer "SRB" on the bone ca 700gram 500kr /PP
With black garlic butter, and tellicherry pepper
Takes 50 min

