

WEINBERGS

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

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

SNACKS

Popcorn - Today's Flavour! 45SEK



Chicken liver with pickles and malt crisp-bread 75SEK

Salt roasted Macrona Almonds & hazelnuts from Piedmont. 45SEK

Belgian Waffle with bleak roe from Kalix, White vinaeger powder and wild onions 150SEK

MIDDLE COURSES

Tartar on Pork from Ystad, sprout jelly, kohlrabi and pickled green tomatoes 155SEK

Roe and burrata, wild onions and elderflower vinaigrette 145SEK

Tomatoes fresh and fermented plum foam, olive oil sorbet and oregano 145SEK

Matje Herring with new potatoes, browned butter, rye bread 145SEK

Mackerel with cucumber, blue mussels cream, dill oil and hip-roses. 155SEK

Hanger Steak with asparagus, rhubarb, green peas and mint 195kr

CHEESE ↴

Cream on Havgus 48 months cheese, served with tomato marmalade and smoked almonds. 110SEK/pp

SWEET

Mousse on brown cheese, chocolate ice-cream, Seabucktorn cream and oats. 100kr

Strawberries with white chocolate, kefir and granité on roasted bell peppers and raspberries 100SEK

Fresh gräddbulle (small chocolate covered treats) - flavour of the day! 25SEK

A scoop of the ice cream of the day. 45SEK

Henriettes cake.

Everyday Henriette bakes a cake. Ask us what today's cake is (if there is any left..). 75SEK



MENU

4-course of the day, chefs choice. 550SEK

6-course of the day, chefs choice. 750SEK

OYSTERS

WITH SEABUCKTORN GRANITÉ AND LOVAGE FLOWERS 55SEK/PIECE

Ask your waiter about allergens!