



Á la carte

Förrätt

Pilgrimsmussla med fermenterad schalottenlök, emulsion, citron, sjökorall och nori (**G L MP Ä**)
165 kr

Vinrekommendation 2017, Kris Pinot Grigo, Trentio, IT, 120 kr

Sojamarinerad anka med lökcreme, äpple, sparris och blodapelsinsås (**L MP**)
185 kr

Vinrekommendation 2015, Pinot Noir, Parducci, California, USA, 130 kr

Nässelsoppa med smörstekta nässlor och vaktelägg (**L MP Ä**)
165 kr

Vinrekommendation 2016, Sauvignon Blanc Corralillo, Matetic Vineyards, San Antonio, CHL, 120 kr

Varmrätt

Oxkind och hängmörad svensk biff med bordelaisesås, kålchips,
bakad spetskål, gräslöksolja och silverlök (**L MP**)
325 kr

Vinrekommendation 2015, Classique, Château d'Anglés, La Clape, Languedoc, FR, 130 kr

Lättbakad röding med svarvad potatis, skinn, blåmussla, mussel veloute med fläder,
syrad fänkål och säsongens primörer (**L MP**)
295 kr

Vinrekommendation 2016, Riesling, Corvers Kauter, Rheingau, DE, 120 kr

Bakad jackfruit med buljong på fänkål och morot, tapiokachips och vinägerkräm (**V**)
225 kr

Vinrekommendation 2015, II Grande Vivati, Salice Salentino, IT, 85 kr

Herrgårdsburgare med confiterad silverlök, schalottenlöksringar, Almnäs tegelost,
senapsfrö, tryffel och rostad vitlöksmajonnäs (**G L MP Ä**)
225 kr

Vinrekommendation 2016, Vigneti del Sole Ripasso della Valpolicella Superiore, IT, 130 kr



Dessert

Oscars passion för choklad (G L MP Ä)
155 kr

Vinrekommendation 2015 Beerenauslese, Lenz Moser, Burgenland-Andau, Niederösterreich, AUT, 105 kr

Sockerkaka med vanilj pannacotta, vaniljskum, jordgubbar,
jordgubbsorbet och vit choklad (G L MP Ä)
145 kr

Vinrekommendation 2016, Moscato d'Asti, IT, 105 kr

Ost

Herrgårdens ostar (G L MP)
89 kr

Vinrekommendation Very Old Pineau des Charentes Bache Gabrielsen, Cognac, FR, 105 kr

Allergi-information G=Gluten, L=Laktos V=Vegan MP=Mjölprotein Ä=Ägg



À la carte

Starter

Scallop with fermented shallot, emulsion, lemon, sea coral and nori **(G L MP E)**
165 kr

Recommended wine 2017, Kris Pinot Grigo, Trentio, IT, 120 kr

Soy marinated duck with onion cream, apple, asparagus and blood orange sauce **(L MP)**
185 kr

Recommended wine 2015, Pinot Noir, Parducci, California, USA, 130 kr

Soup after season on butterfired nettle with quail eggs **(L MP E)**
165 kr

Recommended wine 2016, Sauvignon Blanc Corralillo, Matetic Vineyards, San Antonio, CHL, 120kr

Main course

Oxcheek and dry aged Swedish steak with bordelaise sauce, cabbage chips, baked summer cabbage, chives oil and silver onions **(L MP)**
325 kr

Recommended wine 2015, Classique, Château d'Anglés, La Clape, Languedoc, FR, 130 kr

Lightly baked char with potatoes, mussel, mussel veloute with elderberry, acidified fennel and seasonal vegetables **(L MP)**
295 kr

Recommended wine 2016, Riesling, Corvers Kauter, Rheingau, DE, 120 kr

Baked jackfruit with broth on fennel and carrot, tapioca chips and vinegar cream **(V)**
225 kr

Recommended wine 2015, II Grande Vivati, Salice Salentino, IT, 85 kr

The manor house burger with confit silver onion, shallot rings, Almnäs tegel cheese, mustard seed, truffles and roasted garlic mayonaise **(G L MP E)**
225 kr

Recommended wine 2016, Vigneti del Sole Ripasso della Valpolicciella Superiore, IT, 130 kr



Dessert

Oscar's passion for chocolate (G L MP Ä)

155 kr

Recommended wine 2015 Beerenauslese, Lenz Moser, Burgenland-Andau, Niederösterreich, AUT, 105 kr

Sponge cake with vanilla pannacotta, vanilla foam, strawberries,
strawberry sorbet and white chocolate (G L MP E)

145 kr

Recommended wine 2016, Moscato d'Asti, IT, 105 kr

Cheese

The manor house cheese plate (G L MP)

165 kr

Recommended wine Very Old Pineau des Charentes Bache Gabrielsen, Cognac, FR, 105 kr

Allergy-information G=Gluten, L=Lactose V=Vegan MP=Milk protein E=Egg