

FEASTING MENUS ARE AVAILABLE FOR GROUPS OF 8 OR MORE



FREYA

\$100 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom

Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut



THOR

\$125 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom

Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Pinnekjote, swede mash, crispy kale, spiced honey jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut



ODIN

\$155 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom
Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, apricot whisky glaze, pickled peppercorn sauce, fried shallot
Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Pinnekjote, swede mash, crispy kale, spiced honey jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut

Ask our talented team about drink pairings for each menu.
Please note a discretionary service charge of 10% will be added to the bill.