

## 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, mead reduction
Mushroom pate, rice paper crisp, pickled shallot, fermented chiodini mushroom

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

Charred cabbage, baby sugarloaf, lingonberry vinaigrette, dill, parsley
Confit new potatoes, dill and caper butter, cornichons

Riskrem, risamalande, fermented berries, meringue, whipped mascapone

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## 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, mead reduction
Mushroom pate, rice paper crisp, pickled shallot, fermented chiodini mushroom

Rotisserie chicken, charred broccolini, black garlic sauce, blue cheese foam
Whole grilled market fish, jorskokksuppe, charred leeks, clams
Crispy porchetta, caramelised pear, cauliflower puree, honey mustard jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred cabbage, baby sugarloaf, lingonberry vinaigrette, dill, parsley
Confit new potatoes, dill and caper butter, cornichons

Riskrem, risamalande, fermented berries, meringue, whipped mascapone

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## 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, mead reduction
Mushroom pate, rice paper crisp, pickled shallot, fermented chiodini mushroom
Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, apricot whiskey glaze, pickled peppercorn sauce, fried shallot
Rotisserie chicken, charred broccolini, black garlic sauce, blue cheese foam
Whole grilled market fish, jorskokksuppe, charred leeks, clams
Crispy porchetta, caramelised pear, cauliflower puree, honey mustard jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred cabbage, baby sugarloaf, lingonberry vinaigrette, dill, parsley
Confit new potatoes, dill and caper butter, cornichons

Riskrem, risamalande, fermented berries, meringue, whipped mascapone

(A) Australian, (I) imported, (M) mixed

Available for groups of 2 or more.
Please note a discretionary service charge of 10% will be added to the bill groups 8+.