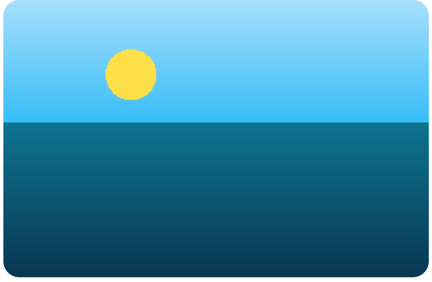
THE HARBOUR KITCHEN

Autumn menu



Everything on this menu comes from within a day's drive of the harbour: the fish from the boats you can see from your table, the vegetables from two farms on the island and the cheese from the dairy up the hill. The menu changes with the catch and the season, so some dishes may run out before the evening does.

DISH OF THE DAY

Grilled herring

Mustard sauce, mashed potatoes, lingonberries

185

Starters

Smoked mackerel	*Rye crisp, pickled cucumber, horseradish cream*	145
Beetroot tartare	*Goat's cheese, walnuts, dill oil*	135
Fish soup	*Saffron broth, mussels, aioli, toasted sourdough*	165
Chanterelles on toast	*Brown butter, thyme, aged cheese*	155

Mains

Pan-fried cod	*Brown butter, capers, new potatoes, peas*	295
Slow-cooked lamb	*Root vegetables, rosemary jus, crispy kale*	325
Barley risotto	*Mushrooms, parsley, pecorino, lemon*	245
Char with sorrel sauce	*Fennel, dill potatoes, roe*	310
Harbour burger	*Aged beef, cheddar, onions, fries*	225

Desserts

Cloudberry parfait	*Almond crumble, warm cloudberries*	125
Chocolate cake	*Sea salt, crème fraîche*	115
Cheese from the island	*Three cheeses, crispbread, quince*	145

To drink

House lemonade	*Elderflower or rhubarb*	55
Local cider	*Dry, 33 cl*	85
Coffee or tea	*Refills are free*	40

Wine by the glass

Grüner Veltliner	*Crisp and peppery, with the fish*	125
Pinot noir	*Light and red-fruited, with the lamb*	135
Sparkling cider	*Méthode traditionnelle, from the island*	110

Tell us about allergies before you order. All prices in SEK, service included.