



MENU

Yellow carrots from Rörbraket

crab, fermented yellow chili from Arnes farm, tarragon

Swedish squid

cabbage from Källsprångs farm, green plums,
black garlic

Swede from Källsprångs farm

Bredsjöhård cheese, last years wild garlic, sourdough

Zander cheek from lake Hjälmare

small onions from Arnes farm, black horseradish, bleak roe, browned butter

Pheasant from Skåne

Celeriac, black apple, elderflower vinegar

Jerusalem artichoke from Arnes farm

Lingonberries, yoghurt

Celariac & sesame



Katrinelund
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