




PANTRY MENU



Shape your own menu. Experience four dishes & many flavours!
495 Swedish Krona for the whole shebang.

*Choose one course from The Prelude & one from The Last Word.
The two courses from Out & About are too good to miss so you get them both!*



The Prelude

Royal Beets

Smoked beets with soured endive, dried yoghurt from Vilhelmsdal, blackcurrant jelly & Brazil nuts.

The Farm

Swedish veal tartar with blackened carrots, dill-mayonnaise, potatoes, onion cream & parsley.



Out & About

Gone Fishing

Cured ling with matelote sauce, brandade, glazed onions & potato chips.

Beef with the Cow

Sirloin beef with roasted Swedish root fruits, marrow butter & dried white onion.



The Last Word

Redbeard

Swedish washed-rind cheese from Vilhelmsdal together with apple, poppy seeds and breadcrumbs.

Playful Plum

Plum sorbet with almond cake, whipped chocolate and roasted dark rye bread.



Erikas Cellar menu!

495,-

three very good glasses of exceptional standard.

Add a glass of sweet wine 85,-



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Atelier är en kontantfri restaurang

