

# r o o f g a r d e n

Sat-Sun: 9-4pm

## PASTRIES

- Cinnamon bun 4.5  
Sesame & poppy seed frøsnapper 5  
Birch sap, pecan & pear Danish 6.5

## SKÅL

- Bloody Mary 12  
Short rib washed Akvavit, tomato, garlic & pickles (*long*)  
Sparkling Birch Sap Wine 9  
Sav, Sweden 2018

## BRUNCH

- Vispipuuro Finnish whipped porridge, berries, hazelnuts & milk (v) 7.5  
Fattiga riddare toasted brioche, sea buckthorn & cream (v) 12  
Scrambled eggs trout, rye & dill 12.5  
Black pudding bacon, duck egg, apple & lingonberry 14  
Nordic plate cheese, cured meats & knäckebröd 15

*from 11.30am*

- Celeriac almond & apple (pb) 16  
Cod spiced cauliflower, pine nuts & sea purslane 22  
Lamb spinach, radish & green sauce 24

## FEASTING

- Beef rib cutlet 69  
leek, seaweed butter, mushroom & barley  
Double 'Middle White' pork chop 56  
hispi cabbage, apple & sauce Grymt  
Roasted Cedar Trout 48  
cucumber, fennel & Skarp sauce

## SIDES

- Bacon 4 | Trout 5 | Avocado (pb) 4 | Rye bread & butter 4  
Hasselback potato soured cream (v) 6 | Green beans shallots & almonds (pb) 6  
Mixed leaf salad herbs & horseradish (pb) 6

*Head Chef - Joni Ketonen*

*Menu is subject to change*

Please inform us if you have any dietary or allergen requirements. (pb) - plant based (v) - vegetarian.  
An optional 12.5% service charge will be added to your bill.