

## SMAKBYN A LA CARTE MENU

This fall Smakbyn is going back to our roots. Today's modern Nordic kitchen is a lot based on Tore Wretman and Werner Vögeli's influence from the 70's French food. They took the French kitchen with them to Scandinavia, remade it and the Nordic food culture took a step forward. A lot of today's Nordic food is based on it. To honor their contribution, we have created this menu, with roots from 40 years back in time. So sit back and enjoy our version of the 70's!

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Beans, pumpkin, onion and salad, 12  
*Chocapalha Reserva Branco 12/glass*  
*Spurnasen Spätburgunder Bio 11,50/glass*

Crayfish soup with Perondcream, 12  
*Rodestieu Eko Cava 8,50/glass*  
*Sandstein Riesling 12/glass*

Blinies with roe, whipped smetana, red  
onion and lemon, 15  
*Vodka 6/glass*  
*Stallhagen Pale Ale 7/bottle*

Garlic gratinated snails with the bread  
of the house, 14  
*Sgajo Bio Vegan Prosecco 9,50/glass*

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Baked beets, mushrooms, greens and  
potato, 28  
*Stallhagen Delikat 6/bottle*  
*Sandstein Riesling 12/glass*

Oven-baked Alandic cod with hand-peeled  
shrimps, browned butter and  
horseradish, 34  
*Geyerhof Grüner Weltliner 11,50/glass*

- Duck à L'Orange - Duck breast, orange  
sauce, root vegetables and potato  
fondant, 32  
*Monte del Fra Ripasso 14,50/glass*

Entrecôte café de Paris with stuffed  
tomato, bacon beans and fried potatoes,  
36  
*El Numero Primo Rioja Crianza 13/glass*

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Most of the dishes can be served to  
children under 12  
years as half portions at half price

Gino - fresh fruit salad gratinated with  
white chocolate, and served with vanilla ice  
cream, 12  
*Röd Granit 6/glass*

Sea buckthorn tartlet with meringue and sea  
buckthorn syrup, 12  
*Päråla 6/glass*

Romtopff made with season's berries and rum  
Ö from Smakbyn's distillery served with  
lingonberry pear and cinnamon ice cream, 14  
*Appleaud 6/glass*

Ice cream with caramel sauce and frosted  
cranberries, 12  
*Päråla 6/glass*



### SMAKBYN TASTING MENU

Smakbyn's tasting menu consists of 8 courses that reflect all the flavours on our evening menu. All our dishes are made from scratch with nordic traditions and with ingredients of the season.

Tasting menu 95

We prefer to serve the tasting menu to all the guests at

one table, please preorder. Served before 18.00.

*Wine pairing 45*  
(one smaller glass per dish)

The cheeses of the evening  
with marmalade, seed crispbread, 14  
*Including port wine 20*

We like to let our evening menu vary with the seasons. Therefor you will find a few special dishes every day on the blackboard. Have a look there or ask your waiter about today's specials.