

OAXEN SLIP

A taste of Oaxen Slip

The dishes are served on sharing platters so that everyone get the same experience and a taste of everything.

Snacks

Dry cured Swedish ham 3yr 75

Deep fried pork rind with vinegar mayonnaise 50

Förrätter/Starters

Pan fried chanterelles with smoked lamb heart, spinach & lovage 165

Tartar of topside with mustard mayonnaise, sour cream & bread croutons 160

Main courses

Herb grilled Swedish char 210

Swedish aged *rib eye with yellow beets & smoked marrow butter for 2p* 795
(30-40 min)

Sides

Green salad with Nobis dressing & bread crumble 55

Roasted tomatoes with brown butter, tarragon & chopped almonds 65

Grilled broccoli with Swedish hard cheese & pearl onion vinaigrette 60

Desserts

Coffee ice cream, chocolate brownie & cherries in punsch 110

Prices are per serving where the chef adjusts the number of portions for the size of your party.