

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

Starters

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

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

Main courses

Whole, grilled witch with bleak roe & flowering dill sauce for 2p 495

Swedish aged *rib eye with yellow beets & smoked marrow butter for 2p 795*

Sides

Salad of kale with Nobis dressing, apple & hazelnuts 55

Grilled broccoli with Swedish hard cheese & pearl onion vinaigrette 60

Beetroots with roasted sunflower seed & mustard seed 55

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.