

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 Brussels sprouts with parsley cream 50

Starters

Grilled celeriac baked in whey with bleak roe, bread crumble & chives 155

Tartar of smoked venison with mushrooms, bleak roe, tarragon & bread crisp 155

Main courses

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

Bread miso glazed haunch of venison with creamed kale & mustard seeds 255

Sides

Salad of kale with Nobis dressing, apple & hazelnuts 55

Grilled root vegetables with purée, horseradish & pickled mustard seeds 55

Beetroots with roasted sunflower seed & mustard seed 55

Desserts

Warm cloudberry with vanilla ice cream, whipped cream & cookies 130

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