

MENU

This menu is served from March 16 to April 21, from 12:00 to 15:30, as well as on evenings when the restaurant is open (see current opening hours) or by agreement. If you have questions or requests for special diets or allergies, please feel free to ask and inform us when making a reservation.

For groups of more than 10 people, we kindly ask you to pre-order the food.

STARTER

Homemade bread, Löfving's crispbread, whipped brown butter, and olive tapenade are served with starters.

POTATO AND MATJES TERRINE

with brown butter, radish, and chives...165 SEK

Good to drink with: Bergslager 75 SEK, Kvarnen light beer 45 SEK

SMOKED MOOSE

with horseradish cream, kale chips & lingonberries...195 SEK

Good to drink with: Kloster Eberbach Riesling 130 SEK/glass, Apple cider 45 SEK

BAKED CELERIAK

with horseradish cream, kale chips, lingonberries & roasted seeds

Good to drink with: Aura Blanc 115 SEK/glass, Annica's light beer 65 SEK

ARTIST'S CHOICE!

Artist's choice is served with homemade bread, Löfving's crispbread, whipped brown butter, and olive tapenade.

STARTER

POTATO AND MATJES TERRINE

with brown butter, radish, and chives.

MAIN COURSE

DEER ROAST FROM KINNEKULLE

served with pickled salad, ramson cream, pickled chantarelles,
and root vegetable gratin.

SOMETHING SMALL BUT DELICIOUS FOR COFFEE

LÖFWING'S CHOCOLATE TRUFFLE

Coffe or Tea

495...SEK

MAIN COURSES

Homemade bread, Löfving's crispbread, whipped butter, and olive tapenade are served with main courses, along with coffee or tea after the meal.

DEER ROAST FROM KINNEKULLE

served with pickled salad, ramson cream, pickled chantarelles, and root vegetable gratin
served with pickled salad, ramson cream, pickled funnel chantarelles, and root vegetable gratin...325 SEK
Good to drink with: Fontaine du Clos 115 SEK/glass, Kônstnärns Ale 95 SEK, Annica's light beer 65 SEK

SLOW BRAISED WILD BOAR (from the forests of Skaraborg)

served with red cabbage, plum sauce, seasonal vegetables, and roasted potatoes....355 SEK
Good to drink with: Usseglio Côtes du Rhone 130 SEK/glass, Kônstnärns Ale 95 SEK, Annica's light beer 65 SEK

CHAR FILLET

served with Sandefjord sauce, seasonal vegetables, and dill-boiled potatoes
Good to drink with: Glenelly Estate Reserve Chardonnay 130 SEK/glass, Bramleys Apple Must 60 SEK

BEETRROT & GREY PATTIES

served with pickled salad, ramson cream, pickled funnel chantarelles, and root vegetable gratin...265 SEK
Good to drink with: Fontaine du Clos 115 SEK/glass, Annica's light beer 65 SEK

LÖFWING'S DILL AND JUNIPER-CURED SALMON

served with pickled salad, mustard sauce, and dill-boiled delicacy potatoes...265 SEK
Good to drink with: Kloster Eberbach Riesling 130 SEK/glass, Annica's Light Beer 65 SEK, Apple Cider 45 SEK

DESSERT

BAKED MILK CHOKOLATE PÂTÉ

with raspberry sauce and liquorice meringue...115 SEK

Good to drink with: Chateau Haut Coustes Sauternes 4 cl 65 SEK

BLACK CURRANT PIE WITH COCONUT AND ALMOND

served with homemade vanilla sauce...105 SEK

Good to drink with: Kracher 4 cl 45 SEK

KLING'S VANILLA ICE CREAM

with homemade chocolate sauce and meringue...70 SEK

LEMON KISS

a small homemade lemon biscuit...35 SEK

LÖFWING'S CHOCOLATE TRUFFLE...35 SEK

CHILDREN'S MENU

served for children up to 13 years. We also serve the à la carte menu in a child portion at 1/2 price.

BLINI

With shrimp and crème fraîche... 65 SEK

HOMEMADE MEATBALLS

served with potatoes, cream sauce, peas, and lingonberries...105 SEK

CHAR FILLET

served with potatoes, herb cream, peas, and lemon...105 SEK

PANCAKES

served with cream and homemade jam...65 SEK

If you have questions about allergies or special diets, please ask the staff.



Löfwings
Konstgård