

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, Löfwing's crispbread, whipped brown butter, and olive tapenade are served with starters.

POTATO AND MATJES TERRINE

with brown butter, radish, and chives...155 SEK

Good to drink with: Bergslager 70 SEK, Kvarnen light beer 45 SEK

BLEAK ROE FROM BÄRSTAVIKEN/VÄNERN

served with baked celeriac, homemade herb and lemon mayonnaise, and pickled red onion...195 SEK

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

POTATO AND LEEK SOUP with roasted seeds...115 SEK

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, Löfwing'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
made with Valrhona's Guanaja 70%.

Coffe or Tea

450...SEK



MAIN COURSES

Homemade bread, Löfwing'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

RED WINE-BRAISED SWEDISH LAMB SHANK

served with mashed potatoes, red wine jus, and roasted vegetables...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 FROM LAPLAND

served with mashed potatoes, brown butter, capers, and roasted vegetables...355 SEK
Good to drink with: Glenelly Estate Reserve Chardonnay 130 SEK/glass, Bramleys Apple Must 60 SEK

TEMPEH ON YELLOW PEAS

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

POTATO AND LEEK SOUP with roasted seeds...195 SEK

Good to drink with: Aura Blanc 115 SEK/glass, Annica's Light Beer 65 SEK, Bramleys Apple Must 60 SEK

DESSERT

RASPBERRY PARFAIT ON CHOCOLATE AND WALNUT BOTTOM
with lime syrup...115 SEK

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

THE INN'S 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...65 SEK

LEMON KISS

a small homemade lemon biscuit on an almond base with lemon buttercream,
dipped in white chocolate...35 SEK

LÖFWING'S CHOCOLATE TRUFFLE
made with Valrhona's Guanaja 70%...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.

VEGETABLE STICKS with herb dip...45 SEK

HOMEMADE MEATBALLS

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

SALMON FILLET

served with mashed 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