

## *Aperitif*

Palmér Brut Champagne	135:-
Crudo Prosecco from Vineriet in Simrishamn	95:-
Richard Juhlin Blanc de Blancs, Alcoholfree	95:-
Gin from Skånska Spritfakriken & Fever Tree Tonic	125:-

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## *To start with*

Oysters	35:-/185:-/350:-
<i>Fine de Claire</i>	<i>1pc/6pcs/12pcs</i>
Roasted Valencia almonds	45:-
Olives in our lemon and rosemary oil	45:-
Sillamauda	65:-
<i>Swedish herring on rye, finely chopped red onion, lingonberries</i>	

## *Starters*

Hamnkrogens Toast Skagen	140:-
<i>Hand peeled shrimps, lemon mayonnaise, horseradish and butter fried bread</i>	
Vendace roe 40g	195:-
<i>Brioche, red onion and sour cream</i>	
Soup on nettles and asparagus	125:-
<i>Cured scallop, chive, grilled butter and crisp potatoes</i>	
<i>*Vegetarian option is possible</i>	
3 kinds of herring	135:-
<i>Fresh potatoes, rye, sour cream, egg and cheese from Vilhelmsdal</i>	
<i>*With 2cl akvavit 175:-</i>	

## *Classics*

Moules frites	225:-
Fried herring from Skillinge <i>Almond potato puree, lingonberry butter and lemon</i>	155:-
Plaice Meunière <i>Beetroots from Skåne, capers, browned butter and grated horseradish</i>	265:-

## *Main courses*

Dish of the evening <i>Please ask the staff</i>	175:-
Poached back of cod <i>Cauliflower, lemon cured cucumber, Champagne-beurre blanc, ramson oil and dill baked potatoes</i>	285:-
Soya glazed celeriac <i>Gratin on cauliflower, potatoes and parmesan served with soya beans and cress</i>	195:-
Porkchop of Iberico <i>Crispy oyster mushroom, haricover, chervil, gravy with marrow and sherry served potato puree</i>	275:-
Hamnkrogens Bouillabaisse <i>Halibut, salmon, mussels, hand peeled shrimps, fennel, saffron aioli and croutons</i>	245:-

## *For the little ones*

Fried cod <i>with French fries and remoulade</i>	125:-
Porkchop of Iberico <i>With French fries and herb mayonnaise</i>	125:-

## Seafood

*We boil your pick of shellfish on demand! Preorder 48h prior to your visit.  
For at least 2 persons or equal amount.*

Seafood platter <i>1/2 crab, 2x crayfish, fresh and smoked shrimps, 2x Fine de Claire and 1/2 Canadian lobster, sauces and bread</i>	695:-
Canadian lobster	½ 295:- 1/1 545:-
A handful of fresh or smoked shrimps	195:-
Crab	½ 175:- 1/1 245:-
Crayfish	65:-/pc

## Something sweet

Dark chocolate tarte <i>Sea buckthorn, roasted chocolate and oxalis</i>	125:-
Crème brûlée <i>Bourbon vanilla</i>	80:-
Vanilla poached rhubarb <i>Sour cream ice-cream, pistachio and cardamom</i>	115:-
A piece of cheese from Swedish farms <i>Served with our fennel hard bread and homemade jam Ask the staff of todays selection</i>	65:-/piece
One scoop of ice cream or sorbet <i>Ask the staff of today's selection</i>	45:-
Our homemade chocolate praline <i>The Head chef's choice of flavour</i>	35:-