

## Our Dishes

### VARIOUS KALE

*Harrisa, goat yoghurt, roasted almonds*  
VARIATION PÅ KÅL harrisa, get yoghurt, rostade mandlar

115 SEK

### WHITE ASPARAGUS

*Hollandaise, dill powder, dukkah*  
INKOKT VIT SPARRIS, hollandaise, dillpulver, dukkah

140 SEK

### WILD GARLIC

*Creamy organic egg, blackened spring onions, pickled grape, sourdough bread*  
RAMSLÖK, bakat eko ägg, sotad vältök, picklad vindruva, surdegsbröd

115 SEK

### ARTICHOKE BARIGOULE STYLE

*Roasted garlic mayonnaise, crispy sour doug, razorclams*  
KRONÅRTSKOCKA BARIGOULE, rostad vitlöksmajonnäs, krispig surdeg, knivmusslor

140 SEK

### GRILLED AVOCADO

*Smoked rainbow trout roe, mint, local yogurt, roasted buckwheat*  
GRILLAD AVOKADO rökt regnbågsrom, mynta, lokal yoghurt, rostad bovete

145 SEK

### ROASTED SWEDE

*Browned butter, skrei cod bottarga, baked skrei cod*  
ROSTAD KÅLROT, bryt smör, bottarga på skreirom, bakad skrei

165 SEK

### BRAISED ENDIVE

*Dates, duck fat mayonnaise, macadamia, duck confit*  
BRÄSSERAD ENDIV, dadlar, ankfettsmajonnäs, macadamianötter, confiterad anka

155 SEK

### BLACKENED CELERIAC

*Tarragon mayonnaise, crispy rye bread, verbena, veal tartar*  
SOTAD ROTSELLERI, dragonmajonnäs, rågsmlor, citronverbena, kalvtartar

145 SEK

### NETTLES

*Roasted carrots, Bocke-Pär local goat cheese, Porchetta*  
NÅSSLOR, Rostade morötter, Bocke-Pär local getost från Vilhelmsdal, Porchetta

155 SEK

### The BIG ones

*recommended for 2 people or more*

#### HAIL to the HALIBUT

*Oyster'N parsley sauce, grilled cucumber, radishes*  
Ostron- och perillesås, grillad gurka, rådisor  
525 SEK

#### LOVELY CÔTE de BOUEF

*Kale, beetroot, jus*  
Svartkål, betor, stesky  
625 SEK

### Chefs Choice

#### 4 – Servings

395 SEK / P

*For the whole table*

*Please speak to your server if you have any allergies.  
We're a cash free restaurant.*

## Our Desserts

### CHOCOLATE MADNESS

105 SEK

*Chocolate mousse, milk chocolate sorbet, crispy brioche, rosemary*  
CHOKLAD, CHOKLAD, CHOKLAD, chokladmousse, ljuschoklad sorbet, krispig brioche, rosmarin

### BLOODY ORANGE

105 SEK

*Blood orange, butter milk sorbet, oats, china-china caramel*  
BLODAPELSIN, kärnmjölksorbet, havre, china-china karamell

### RHUMY CHERRY

105 SEK

*cherry sorbet, mascarpone, roasted almonds*  
ROMDRÄNKTA KÖRSBÄR, körsbärssorbet, mascarpone, rostade mandlar

### CANDY FOR YOUR COFFEE

65 SEK

*our favorite candy right now (3 pieces)*  
Våra favorit kaffegodis just nu! (3 bitar)

### OUR FAVORITES CHEESES RIGHT NOW!

165 SEK

*Served with salad and pickled beets*  
Våra favorit ostar just nu!

### Sött & Förstärkt // Sweet & Fortified

Glas

#### Les Terres Blanches Blet Tendre 2016 // Loire Frankrike

99,-

Chenin blanc

#### Domaine Jolly Ferriol Entre Temps 2009 // Rivesaltes Frankrike

99,-

Grenache Noir

#### Alfredo Maestro La Cosa-The Thing 2016 // Ribera del Diero Spanien

99,-

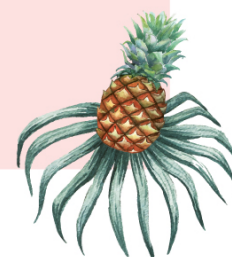
Moscat de Alexandria

#### Vallado 10yo Tawny

6 cl 80,-

#### Vallado Adelaide Vintage Port 2009

6 cl 140,-



# MJ'S

mjs.life  
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RESTAURANT MENU

.2018



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