

Skäret

KROG

Welcome to Skärets Krog

We love food and drink here at Skärets Krog, so we've put together a new menu concept. As we want you to be able to taste as much as possible, we serve small plates, and to make it easier for you we've divided them up into snacks, cold & warm dishes, and afters. We recommend ordering 3-4 of them to satisfy you. If you would like to try more dishes, there are two set menus where we serve the best we have. If all you want is a main meal we can double the portion size.

Just relax, sit back and enjoy!

To enhance the flavours of the food we've put together a wine package paired to the menus, which you can choose to add. Our food philosophy is to source the finest ingredients available from the sea, the market garden and the farm. We therefore try to get all our produce from the area around us, Sotenäs, wherever possible. We work closely with Klevs Farm in Bovallstrand and Smögen's Fish Auction, among others. Our food is well made, nutritious, and seasonal.

Here at Skärets Krog we have also teamed up with Thoreau, a system that filters and cools water. In this way we are safeguarding the environment at the same time as we enjoy ice cold, filtered water.

If you have any questions or want to ask about allergies, don't hesitate to contact us.

Once again, welcome to Skärets Krog.

Thomas, Oscar, Douglas, and staff

Skäret

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Oysters and Snacks

Gillardeau

49 kr

Edulis

69 kr

Fines de Claire

29 kr

Kale crisps with sour cream and lemon

65 kr

New potatoes with smetana, trout roe and dill

85 kr

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Cold

Langoustines “Chef of the Year 2015”

with Jerusalem artichoke, ginger and dill

195 kr

Beef tartare with kohlrabi, ättika emulsion and coriander

185 kr

Halibut with elderflower, cucumber, horseradish and crispy seaweed

175 kr

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Warm

Meadow greens from Klevs Farm, with creamy rapeseed sauce

155 kr

Turbot & scallops with cauliflower, brown butter and endive

235 kr

Market fish of the day with crayfish butter, tomato and celeriac

175 kr

Sweetbreads with Jerusalem artichoke, fennel and chicken gravy

195 kr

Lamb from Ljungskile with summer cabbage and fresh onion

195 kr

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Cheese & Desserts

Wrångebäck cheese with apple compote and Hållö bread

85 kr

**Strawberries with elderflower foam, mazarine
cake and strawberry sorbet**

115 kr

Herb sorbet with yoghurt, apple, meringue and fennel

105 kr

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Large menu 895 kr

Oysters

New potatoes with smetana, trout roe and dill

Kale crisps with sour cream and lemon

**Langoustines “Chef of the Year 2015” with Jerusalem
artichoke, ginger and dill**

**Meadow greens from Klevs Farm, with
creamy rapeseed sauce**

Turbot & scallops with cauliflower, brown butter and endive

**Sweetbreads with Jerusalem artichoke,
fennel and chicken gravy**

**Halibut with elderflower, cucumber, horseradish
and crispy seaweed**

Herb sorbet with yoghurt, apple, meringue and fennel

Wine package

695 kr

Exclusive wine package

1 095 kr

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Small menu 595 kr

**Langoustines “Chef of the Year 2015” with Jerusalem
artichoke, ginger and dill**

**Market fish of the day with crayfish butter,
tomato and celeriac**

Lamb from Ljungskile with summer cabbage and fresh onion

**Strawberries with elderflower foam, mazarine cake and
strawberry sorbet**

Wine package

495 kr

Exclusive wine package

695 kr