

# 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, Matilda, Oliver and staff

# Skäret

KROG

## COLD

### Langoustine "chef of the year 2015"

Crispy jerusalem artichoke, ginger & dill

195 kr

### Beef tartar

Nettles, browned butter & soured cream

185 kr

### Halibut

Smögen prawns, kohlrabi, radish & lemon ponzu

175 kr

## WARM

### "Ängamat"

Vegetables and herbs from Klevs garden with a rapeseed-oil sauce

155 kr

### Charcoal grilled Lamb

Garlicfried cabbage, wild garlic & oyster mushroom

215 kr

### Catch of the day from Smögen's Fish Auction

Shellfish butter, tomato, oysters and celeriac

195 kr

### Gratined witch flounder

Butterfried scallops, cabbage & dill

195 kr

## **CHEESE/DESSERT**

### **Wrångebäcks cheese**

Applecompote and Hållö loaf

85 kr

### **Rhubarbs**

White chocolate, salt caramel & meringue

115 kr

### **Sea buckthorn**

Milkchocolate, cinnamon ice cream & caramalized ryebread

105 kr

**Hard to decide?**

## **SMALL MENU**

Langoustine "chef of the year 2015"

Beef tartar

Catch of the day from Smögen's Fish Auction

Rhubarbs

**595 kr**

## **LARGE MENU**

Langoustine "chef of the year 2015"

Halibut

"Ängamat"

Gratined witch flounder

Charcoal grilled Lamb

Sea buckthorn

**795 kr**