

# FURUHEM.

## DINNER AT FURUHEM

Three course meal  
Choose a starter and a main course from the menu below, dessert is spettekaka.  
/person 950

Gille menu  
In keeping with the traditions of hospitality and generosity of our region we also offer a Scanian feast for your whole table. The Gille menu consists of our selection of dishes on and off the menu.  
/person 1 500  
Our selection of drinks to go with gille/person 895

## SEXA

Small bites to enjoy before the main meal, good to share unless otherwise stated.

- : Black cherries, brined this past summer 75
- : Salt and vinegar sunflower seeds 60
- : Wedges of Japanese turnip, hazelnut to dip 70
- : Aged, salted sprats with raspberry vinegar 75
- : Fermented barley and pork sausage "Isterband" 75
- : Hard cheese from Hagarnas layered with cep (also available, and a very good idea after your main course) 150

## STARTERS

- All starters are individual
- : A grilled egg with kelp vinegar and fried garlic 210
  - : Furuhem terrine with leek greens and Scanian mustard 210
  - : Semolina and the good butter, chard soup and Gotland truffles 210
  - : Boiled cold langoustines, cherry vinegar mayonnaise and a slice of grilled bread (+195 when choosing 3 course) 425

## MAIN COURSES

- All main courses come with our daily choice of garnishes for the table to share.
- : Retired dairy cow aged for 8 weeks before being cooked on the bone over burning apple wood prunings  
FOR TWO OR MORE 695/person
  - : Turbot slowly smoked by the fire, with cider sauce 615
  - : Kroppkakor potato dumplings filled with mushrooms and winter greens 350
  - : Roasted loin of pork sliced thin, with a sauce made from bread vinegar, chard stems 295

## DESSERT

A traditional Scanian pastry made from whole eggs sugar and potato starch that is slowly grilled all day over burning beech embers, cut to order for your table, served with a range of condiments that changes every day.

- Spettekaka service with all accompaniments 195
- A small piece of spettekaka in it's solitude 65

## NON-ALCOHOLIC DRINKS

- A glass of Axelstorp *Ingrid Marie* apple juice 55
- A glass of our own soda 47
- Mikkeller, 'Drink in the sun', wheat ale, 0.3% 69

## COCKTAILS

- Rhubarb Negroni 175
- Carrot Martini 175
- Elderflower Highball 175

## BEER

- Remmarlövs gårdsbryggeri, 'Skånsk pilsner' 35 cl 80

## CIDER

- A glass of craft cider 150
- NV Vildcider 'Gryning' 750 ml 650
- 2015 Vin & Natur 'Häxjos' 750 ml 650
- 2019 Pomologik 'Sand' 750 ml 650
- 2024 Hjulsjö 103, 'Kungsäpplet' 750 ml 650
- 2021 Brutes 'Rosa himmel' 750 ml 650

## WINES

Ask us if you would like to see our cellar list

## WHITE

- 2024 Domaine de Triennes, 'Les Auréliens', Provence 140/650
- 2025 Clemens Busch, 'Riesling', Mosel 165/780
- 2025 Albamar, 'Albariño', Rías Baixas 185/880
- 2024 La Sénéchalière, 'La Bohème', Loire 195/930
- 2024 C & M Apffel, 'Avant la Tempête', Savoie 200/940

## ROSÉ WINE

- 2025 Frank Cornelissen, 'Susucaru Rosato', Sicily 195/930
- 2022 Vacheron, Sancerre Rosé, Loire 225/1 070

## RED

- 2023 Bodega Lanzaga, 'Corriente', Rioja 150/700
- 2022 Mas de Libian, 'Bout d'Zan', Rhone 160/750
- 2023 Ziereisen, 'TS', Baden 165/775
- 2025 Chai de la Dive, 'Les Moulins', Loire 170/810
- 2020 Suertes del Marqués, 'El Lance', Teneriffa 180/840

Allergies? Please speak with your waiter or waitress.