

CHEF'S TABLE

Homemade bread & crispbread served with hand-churned butter in two styles:
One natural and one flavored with kimchi.

A "Struva" filled with cream cheese, topped with 24-month-aged "Havgus" and a powder of dried porcini mushrooms.

Champagne, Prologue, Brut Cuvée

A teaspoon of Arénkha caviar from the North Sea, served directly on the hand.

Vodka from Bornholm, Denmark

Thinly sliced raw beef, tossed with lemon, olive oil, and parsley, topped with a generous spoon of Svecia cheese cream, a handful of roasted sunflower seeds, and grated cured egg yolk.

Maison Henri Boillot, Pinot Noir, Burgundy, France, 2021

Norwegian Skrei cod, coarsely cut cabbage & fennel, smoked butter sauce with roe and chives, fresh green apple and salicorn.

Chablis, Domaine Besson, Bourgogne, France 2022

Herb sorbet made with apples from the estate.

Småland-style cheesecake with sugared cloudberry, candied almonds, and grated caramelized white mold cheese from Troidhede Dairy.

Les Hautains, Crouseilles, Pacherenc du Vic-Bilh, France, 2021

Chocolate fondant with maple syrup ice cream and roasted malt crisp.

Recioto della Valpolicella, Valpantena, Italy, 2021

Kalcium's coffee treats

Äppelsprit, Skånska Spritfabriken, Lund, Sweden

Menu Price 1 250 SEK

Large Beverage Package 1 000 SEK (includes champagne, vodka & digestif)

Small Beverage Package 600 SEK

Non-Alcoholic 425 SEK

DRINKS & COCKTAILS

Aperol Spritz	155 SEK	
Skånsk GT Elderflower 4cl	155 SEK	
Skånsk GT Elderflower 0%	85 SEK	
Sangria Red/White Glass/Carafe	120 SEK	600 SEK

CHAMPAGNE & SPARKLING WINES	Glass	Bottle
Champagne, Prologue, Brut Cuvée	205 SEK	820 SEK
Champagne, Paradoxe, Blanc de Noirs		1 490 SEK
Champagne, Page Blanche, Bl. de Bl.		1 390 SEK
Prosecco Organic, Castelmare, 2021	160 SEK	640 SEK
Crémant Brochet Bl. de Bl. Brut	185 SEK	740 SEK

WHITE WINE

Schiste & Granite Viogner, 2021	135 SEK	540 SEK
Sander Weissburgunder, Pinot Blanc, 2021	165 SEK	660 SEK
Mineralstein, Riesling, Alsace, 2023		620 SEK
Chablis, Domaine Besson, Bourgogne, 2022		940 SEK

RED WINE

Schiste & Granite Syrah, 2022	135 SEK	540 SEK
Naturaleza Salvaje Tinto, 2022	145 SEK	580 SEK
Brunello di Montalcino, 2018		980 SEK
Giovanni Rosso Langhe Nebbiolo, 2020		800 SEK
Antona Garcia, Tempranillo, Toro, 2019	220 SEK	880 SEK
Seghesio, La Villa Barolo, 2019		985 SEK
Henri Boillot, Pinot Noir, Bourgogne, 2021		995 SEK

ROSÉ WINE

Domaine de la Bargemone, Provence, 2023	175 SEK	700 SEK
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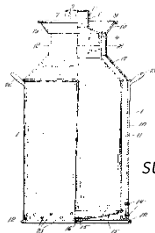
BEER FROM ÖSTERLENBRYGGARNA

Skånsk Klassiker 5.0%, 50cl	115 SEK
Skånsk Klassiker 0%, 50cl	60 SEK
Jubileum 70år, 5.6%, 33cl	99 SEK
Honey Ale, 6.5%, 33cl	99 SEK
Lager, 3.5%, 33 cl	75 SEK
IPA Caribbean, 6.5%, 33cl	99 SEK
East Coast Surf Session IPA, 5.3%, 33cl	99 SEK
Stout, 5.0%, 33 cl	99 SEK
Sommarweiss, 5.0%, 50cl	115 SEK
IPA Österlen, 0%, 33cl	60 SEK

APPLE CIDER & JUICE	Glass	Bottle
Östersken Cider 7,5%, 75cl	99 SEK	395 SEK
Must, Jus de Pommes 0%, 75cl	60 SEK	240 SEK
Hantverkscider, Pomologik 0%, 33cl	70 SEK	
Hopple, Pomologik 0%, 25cl	70 SEK	

FRUIT JUICE

Vit Vinbär, Rudenstam, 33cl	70 SEK
Rabarberdryck, Grudeholm, 33cl	70 SEK
Väl Honung, Pét-Nat, 33cl	70 SEK
Blåbär, Lapland Berries, 33cl	70 SEK
Svart Vinbär, Köpings, 33cl	70 SEK



"In an old dairy, in the heart of little Sankt Olof, a village surrounded by forests and countryside, in the village we call home"

KALCIUM



CHEF'S TABLE
SPRING MENY