

FOOD & BEVERAGE

RUTABAGA STARTERS

Gooseberries, rosemary, gin	195:-
Saffron, blood grape, bourbon	195:-
Mango, sage, grapefruit (virgin)	125:-
Pink lemonade, lemon verbena, mint (virgin)	125:-

	Glass
Champagne	220:-
Draft Beer Lager	75:-
Draft Beer IPA	80:-
Fresh sparkling/still	35:-/pers

WINE BY GLASS

Bourgogne Côte d’Or 2020	220:-
Bachelet-Monnot, Bourgogne, France	
Villa Paulus 2019	190:-
Domaine Masson-Blondelet, Pouilly-Fumé, France	
Noce 2018	150:-
Aziende Agricola Trinchero, Piedmont Italy	
Maranges 2020	190:-
Domaine Mestre Père & Fils, Bourgogne, France	

Interested in our wine list?

RUTABAGA
ITALY MENU
1295:-

- Bread from Green Rabbit
Butter from Löts gårdsmejeri
Hot cabbage and truffle soup
- Appetiser...
Truffled green "foie gras" with wheat levain croutons
- Celeriac, hazelnuts, truffle, onions, lemon
- Artichoke, pine nuts, blood orange, jalapeño,
lemon verbena
- Beetroot, raspberries, tardivo, smoked cheese
- Potatoes, truffle, egg 63C, butter sauce
- Baked pointed cabbage, melted cheese, truffle, herbs,
lemon zest
- Blood orange sorbet, olive oil, sea salt
- Lemon pancake, vanilla ice cream, citrus, tarragon

GOES WELL WITH

Exclusive choice	1495:-
Good choice	1095:-
Non-alcoholic choice	595:-

Please inform us if you have any food allergies.
Mathias Dahlgren is a cash free restaurant.