

EVENING MENU

Lightly toasted cocktail tomatoes from Mickelsö served with sugar peas, pickled radish, chips made from early potatoes and apple vinegar syrup 12

*Rodiestiu Eco Cava, 8,50/glass, 34 /bottle
Stallhagen Honungsöl, 7*

Roe with Smakbyns sour cream, finecut red onion and buttered toast 15

*Sandstein Riesling, 12/gl
Stallhagen Honungsöl 7*

Tartar on Ålandic trout with Prosten cheese, mother in law's crumbs and dillpickled cucumber 14

*Sandstein Riesling, 12/gl
Stallhagen Honungsöl 7*

Smoked lamb and air-dried delicacies from Åland, pickled greens, marmalade and bread 16

*Monte del Fra Ripasso, 14, 50/gl, 58/btl
Stallhagen Pale Ale, 7*



Smoked aubergine served with roasted cluster carrot, beans of the season and chive gremolata 28

*Spurnasen Spätburgunder, 11,50/gl, 44/btl
Chocapalha Chardonnay, 11,50/gl, 51/fl
Stallhagen Original, 6*

Buttered Ålandic perch with greens, white wine sauce made with Atlas & Aroma from our own distillery and dilltossed local potatoes 36

*Sandstein Riesling, 12/gl, 45/btl
Stallhagen Dark Honey, 7*

Crispy pig side served with applechutney, greens and potato puree flavored with roasted garlic 30

*Barbera d'alba 13/gl, 50/btl
Stallhagen US Red Ale, 7*

Today's tenderized beef with tomato- & onionsalad, tarragonmayonnaise and deep-fried early potatoes 38

Cesconi Pletter, 16,50/gl, 64/btl



Most of the dishes can be served to children under 12 years as half portions at half price

Old-fashioned vanilla ice cream with freshly plucked strawberries, meringue and lightly whipped cream from happy cows from Åland, 10

Smakbyns Appleaud 6

Crème brûlée with elderflower sherbet and berries, 12

Smakbyns Päröla 6/4 cl

Ööö!?!

Intoxicated apples, chocolate and sherbet

*Smakbyns Röd Granit, 6/4 cl
Smakbyns rom Ö, 8/gl*

Sweet tooth?

Sherbet of the evening
1 scoop, 4/ 2 scoops, 6

SMAKBYN TASTING MENU

Smakbyn's tasting menu consists of 8 courses that reflect all the flavours on our evening menu. All our dishes are made from scratch with nordic traditions and with ingredients of the season.

Tasting menu 95

We prefer to serve the tasting menu to all the guests at one table, please preorder. Served before 18.00.

Wine pairing 45

(one smaller glass per dish)

The cheeses of the evening with marmalade, seed crispbread, 14

Including port wine 20

We like to let our evening menu vary with the seasons.

Therefore you will find a few special dishes every day on the

black board. Have a look there or ask your waiter about today's specials.