AUTUMN MENU

1 SEPTEMBER – 31 DECEMBER

At Åsby, we serve classic dishes with our own personal touch. We always prioritize sustainability and strive to minimize waste—good for the palate, good for the planet.
A warm welcome to the table —Peter von Willigerode, Head Chef.

STARTER
Salmon tartare with Dijon mustard, tarragon,
fried capers & flatbread chips

MAIN COURSE
Venison petite tender with honey roasted carrots,
pickled chanterelles, balsamic glaze & potato cake

DESSERT
Crispy crumble pie with blueberries,
blackberries & browned butter ice cream

For special diet requirements, we offer alternative menus tailored to individual needs.

BEVERAGES
When booking dinner, you have the option to pre-order drink tickets or beverage packages.
You can also add drink tickets or packages on the day of the event.
For larger groups, we do not take table orders; instead, please place your orders at the bar.

WINE PACKAGE 398 SEK
A glass of selected wine with the starter
A glass of selected wine with the main course
Digestif or dessert wine with dessert

ALKOHOLFRITT PAKET 198 SEK
A glass of a non-alcoholic alternative with the starter
A glass of a non-alcoholic alternative with the main course
A glass of a non-alcoholic alternative with the dessert