

Sweet, sour, bitter and just a little salty

We are opening up with a somewhat shorter menu over the final weeks of summer. At last we can begin to revel in everything that has been produced by our growers this summer. We can use the first mushrooms from the forest, fresh berries and freshly pulled root vegetables. We are proud to be able to collaborate with some of Sweden's best producers and suppliers, Tiph at Austad Farm, Lars at Vilhelmsdal's Farm Dairy, and many more. It is their incredible primary produce in combination with our work that means we can present the food and service as we have done for over 10 years here at Fond. The driving force behind this is the same – preparing "simple" food with the best fresh produce from our local area, and serving "full size" main courses. And for me, developing my Swedish culinary heritage. I wish you a pleasant dinner in the hopes that you will have a really wonderful culinary journey through our Swedish late summer menu.



Stefan Karl

before the meal

champagne and wine

Clos de La Chapelle, Brut Villedommange
Clos de La Chapelle Rosé, Villedommange

glass 125^{SEK} 650^{SEK}

650^{SEK}

Comtesse Lafond, Brut

850^{SEK}

Kir Framboise

glass 135^{SEK}

Kir Royal

glass 135^{SEK}

classic cocktails and long drinks

Dry Martini with Tanqueray

4cl/6cl

90:-/130^{SEK}

Sea Breeze

90:-/130^{SEK}

Daiquiri Classic

90:-/130^{SEK}

Daiquiri Strawberry

110:-/150^{SEK}

Campari & Juice

72/108^{SEK}

Gin & Tonic

90/130^{SEK}

Ricard, Pastis

88/132^{SEK}

Pineau des Charentes, J. L. Pasquet

60/ 90^{SEK}

Jarana Fino Lustau, Dry Sherry

65^{SEK}

non-alcoholic alternatives

Cosmopolitan virgine

65^{SEK}

Schloss Boosenburg sparkling

65/145^{SEK}

Apple juice, Öspab from Österlen

small 40/90^{SEK} large

Please ask us for your personal favourite.

fond sampler menu

(Served before 22.00 for everyone around the table)

Enjoy the sensation of a flavoursome, well balanced culinary odyssey

the swedish fond sampler menu

A small appetiser of smoke-marinated salmon, prawn and soy-pickled shitake mushroom

Fillet of beef seared on a cast-iron griddle, with Swedish maple syrup, rosemary and vinegar-cooked beet with cep mushroom mayonnaise

Lemon-salted cod loin "white food"

Sugar-fried saddle of lamb with smoke-glazed vegetables, sweetbreads and a purée of milk-cooked Öland garlic

Our selection of cheeses from Vilhelmsdal with accompaniments

Melon, liquorice and lemon

Baked chocolate with vodka, white cardamom, raspberries and blueberries

Standard wine package:

2008 Riesling Pewsey Vale, Yalumba, Australia

2007 Rosso di Montalcino, Elia Palazzesi Collelceeto, Tuscany

We choose a wine to accompany the selection of cheeses of the day

1997 Red Muscadel, Rietvallei, Robertson SA

Superior wine package:

2008 Ninth Island Pinot Noir, Kreglinger Estate, Tasmania

2006 Riesling Schlossberg, Paul Blank, Alsace

2000 Il Bosco Syrah, Alessandro Luigi, Tuscany

We choose a wine to accompany the selection of cheeses of the day

1988 Rivesaltes, Gerard Bertande, Languedoc-Roussillon

Sampler menu 795^{SEK} per person

Sampler menu, with standard wine package 1280^{SEK} per person

Sampler menu, with superior wine package 1580^{SEK} per person

starters

Lemon-preserved artichoke heart with thinly sliced goat's cheese from Vilhelmsdal, Swedish vegetables, cauliflower and cream cheese with black crumbs of malt brioche

145SEK

A fresh and almost vegetarian dish, but with an element of milk products. A salad of newly harvested Swedish vegetables, artichoke heart carefully conserved in the most flavourful lemon oil, thin slices of a real handmade cheese called Hasse, which is not a classic goat's cheese but a special cheese with a fantastic mild flavour, made by Lars in Skåne. With this, various salads, shoots and herbs from our 'purveyor by special appointment', Tiph. A smooth cream of unripened cheese and cauliflower and a little "soil" in the form of the blackest brioche, baked with malt as a flavouring.

Wine waiter's recommendation: Here we like to serve a fresh Chardonnay .

Back of salmon, smoke-marinated and lightly cured, with ginger-marinated prawns, soya-pickled shiitake mushrooms and a cream of oven-baked celeriac and horseradish mustard with herbs and sprouts from Austad Gård

185SEK

The best piece of the salmon which is first lightly "smoke-marinated" in cold alder chip smoke and then cured in the classic manner. Freshly caught prawns, which we buy in every week directly from the boat on the Kattegat and marinate carefully with gari-pickled ginger and roasted rapeseed oil. Shiitake mushrooms from old mine galleries in northern Sweden have been slowly conserved in a liquor of the most Swedish vinegar, sugar and soya as the only saltiness. Cream of roasted celeriac and sweetened mustard with the flavour of horseradish is the perfect contrast in this Asian-inspired fusion starter.

Wine waiter's recommendation: Wines from Alsace, preferably a Pinot Gris or Riesling.

Whitefish roe from the Persson Brothers in Piteå, with Vallmoberken's soured cream, onion and brioche

235SEK

Probably the best whitefish roe in the world! Fished and carefully treated by the Persson brothers of Piteå. Here served in the classic Fond manner, with chopped onion, a toasted brioche and cream soured at Vallmoberken dairy in Norsesund. A starter I never tire of.

Wine waiter's recommendation: What could be better than a glass of Champagne?

starters

Thin slices of seared fillet of beef with Swedish maple syrup, rosemary and West Coast salt. Vinegar-boiled beet and fresh onions from Fjärås with cep mushroom mayonnaise and peppery herb croutons

185SEK

"Like a cross between tartare and carpaccio", as one guest put it. A good description of our piece of fillet steak which is first marinated with maple syrup from Blaxta, rosemary and salt from the sea down the road. It is then seared at high heat in a cast-iron pan, then sliced thinly on a plate. Served with carefully pickled beets and fresh onions with a creamy dressing tasting of the cep mushroom and pepper-spiced herb croutons.

Wine waiter's recommendation: Here we might serve Italian Sangiovese-dominated wines.

Panko-style deep-fried trapped langoustine with black pepper-glazed carrots in different colours and shapes with a butter-mixed orange butter sauce

225SEK

A starter dish that we have had on the menu since we first started, and the most popular dish among many of our returning guests. Trapped langoustine from the sea off the island of Vrångö are shelled and deep-fried in panko. Panko is a Japanese variant of dried breadcrumbs which means that the langoustine is extra crispy as it is deep-fried carefully. Served with carrots of various colours and shapes, glazed with a citrus-flavoured black pepper called Voatsiperifery. With this is a really creamy orange sauce mixed with fresh butter. A starter that neither our guests nor I seem to tire of.

Wine waiter's recommendation: Marries well with a demi-sec Riesling or a wheat beer.

vegetarian and fish

Lemon-salted back of cod, with an “Old Man’s Mess”, of Grebbestad anchovy, white root vegetables and cauliflower, a sea broth mixed with wild caught oysters and fresh butter

325SEK

The best piece of the cod, minute-spiced in brine made from Swedish sea salt and essential oil from lemon. White food: white fish, white sauce and white boiled potatoes, an entirely white dish which many overseas guests believe is the only thing that we still eat here in Sweden. This is our white variant, with root vegetables and cauliflower spiced up with Grebbestad anchovy and chopped boiled egg. In order to boost the presence of the ocean, we mix a broth made from sea mussels and fish stock with oysters and fresh butter. There is no other sauce that tastes as good as a fresh and summery ocean.

Wine waiter’s recommendation: A fresh Riesling meets these flavours.

Fillet of catfish with dill flower, Småland lake crayfish, dill-salted cucumber and miniature tomatoes with a vodka flavoured veal gravy, creamy chanterelle potatoes with oven-baked Svecia cheese

310SEK

The upper part of the fillet from a large catfish is fried with dill flowers and served with a ragout of lake crayfish, cucumber and Tiph’s miniature tomatoes. Spicy gravy deriving its strength from vodka and its acidity from wine. Creamy potatoes with our late summer gold, chanterelles, and the special taste of baked cheese. A dish with ingredients from a Småland crayfish party.

Wine waiter’s recommendation: A fish dish that we would like to serve together with a Pinot Noir, from Burgundy or Tasmania.

meat

Saddle of lamb, boned and sugar-fried, with a ragout of sweetbreads, crown artichoke and mushrooms, glazed with oil. Purée of milk-cooked Öland garlic, lamb gravy and deep-fried croquettes of potatoes, thyme and Swedish feta cheese

325SEK

Lamb is always to be found on the menu at Fond. Here as boned saddle from an animal bred for its meat, fried and served with a ragout of sweetbreads, crown artichoke and mushroom spiced with smoky oil. A smooth purée of Öland garlic, classic lamb gravy and croquettes flavoured with herbs and sheep’s cheese. Flavours that suit this tender meat.

Wine waiter’s recommendation: Flavours that lead us to Italy, preferably to wines from Tuscany or Piemonte.

Fillet of “Black Angus” beef, fried in green pepper with a purée of newly harvested pumpkin and wedges of soft baked fresh onion with sea buckthorn-soured mustard gravy and deep-fried Swedish potatoes

335SEK

The best “grass-reared beef” with the fat in the right place. Here spiced with green pepper. Grilled in one piece to the temperatur of 55 degrees, a purée of freshly harvested pumpkin, wedges of different kinds of onions carefully oven-baked and a tasty gravy with sea buckthorn and “mustard sting”.

Wine waiter’s recommendation: Wines that suit here have good fruit and body, such as Syrah-dominated wines.

cheeses and desserts

Our selection of cheeses from Lars at Vilhelmsdal Farm Dairy and from Sivan's maturing store in Lidköping

Full port **155SEK**

Half port **95SEK**

We are proud of being the only restaurant in Göteborg to collaborate with Lars, who at his farm in Österlen, Skåne, produces cheeses from the milk from the farm's own goats and also their own herd of Jersey cows. Our extra-mature Swedish hard cheeses are from Sivan's "garage" near Lidköping and we serve them with today's selection of accompaniments.

Wine waiter's recommendation: Your waiter/waitress will be happy to serve three small glasses of wine to evoke the distinctive flavours of the different cheeses.

Swedish melon, liquorice and lemon

115SEK

A real summer dessert made from the first Swedish melons in various forms and consistencies. Sun-dried, fresh and in a foam. Together with the acidity of lemon verbena and the saltiness of small starch balls boiled in liquorice, the dessert is interesting and an amusing combination of flavours. Flavours that are linked together with a slightly acidic yoghurt ice cream infused with the rind of the lemon.

Wine waiter's recommendation: A classic Sauternes.

Baked chocolate pastry with a dash of raspberry vodka, fresh raspberries and blueberries, cardamom cream, "queen" sorbet and puffed chocolate

120SEK

A rich chocolate-flavoured hot dessert with a dash of raspberry vodka drizzled over the top when it comes out of the oven. Served with fresh raspberries and blueberries, cream flavoured with white cardamom and a fantastically rich sorbet of classical "queen" berries.

Wine waiter's recommendation: A Muscadet from Southern France.

A small plate of goodies

75SEK

Small sweet "goodies" such as truffles and other sweet things inspired by the season.

Wine waiter's recommendation: Enjoy one of our Single Estate Coffees and a digestif.