

# Menu

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## Snacks

NOCELLARA OLIVES SEK 65



MARCONA ALMONDS SEK 65



TODAY'S CHEESE SEK 55



ANCHOAS, BREAD & TOMATOES SEK 75



30G KALIX WHITEFISH ROE, CHIPS, & SMETANA SEK 250



TRUFFLE SALAMI SEK 69



FENNEL SALAMI SEK 59



COPPA SEK 52



# Oysters

Oysters – Fines de Claire, No3 – France

1 OYSTER: SEK 40

**NATURAL**

*Tabasco & lemon*

**AU GRATIN**

*Garlic butter, thyme & lime*

**FRIED**

*Jalapeno mayonnaise,  
coriander & pickled chili*

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Oysters – Edulis from Bohuslän – Sverige

1 OYSTER: SEK 70

**NATURAL**

*Shallots i sherry vinegar  
& lemon*

**AU GRATIN**

*Västerbotten cheese, chive,  
sour cream & lemon*

**FRIED**

*Horseradish mayonnaise,  
lime & dill*

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**3 OYSTERS OF CHOICE FINES DE CLAIRE  
& 1 GLASS OF CHAMPAGNE SEK 265**

*Bollinger Special Cuvée Brut*



**9 OYSTERS OF CHOICE FINES DE CLAIRE  
& 1 BOTTLE OF CHAMPAGNE SEK 1225**

*Bollinger Special Cuvée Brut*



## Cold small dishes

### HUMMUS SEK 89

*Grilled marinated pepper, garlic, parsley & feta cheese*



### GUACAMOLE SEK 139

*Smetana, rainbow salmon roe, mint powder & buckwheat*



### SHRIMP TOAST SEK 169

*Red onion, horseradish, whitefish roe & dill*



### BEEF TARTAR SEK 179

*Soy marinated shiitake, buckwheat, mushroom cream, pickles, cress & manchego*

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## Warm small dishes

### PARMESAN FRIES SEK 79

*Truffle mayonnaise & cress*



### FALAFEL SEK 99

*Tomato salsa, parsley & tahini sauce*



### HALF GRATINATED LOBSTER SEK 325

*Gremolata, tomatoes, chili mayo & bread*



### SCALLOPS SEK 145

*Mashed potatoes, browned butter, alp cheese, roasted almonds & dill oil*



# Main courses

## **FRIED CAULIFLOWER SEK 255**

*Browned butter, beluga lenses, alp cheese, gremolata & roasted hazelnuts*



## **STEAMED COD SEK 305**

*Buttered black cabbage, lemon veloute & variation of Jerusalem artichoke*



## **WHOLE PLAICE SEK 275**

*Bacon, beet, caper, butter, horseradish & mashed potatoes*



## **TRUFFLE BURGER SEK 265**

*Truffle, truffle cream, caramelized onion, salad & fries*



## **GRILLED FLANK STEAK SEK 270**

*Red wine sauce, baked tomato, black cabbage & fries*



## **SWEDISH CORN CHICKEN FILET SEK 275**

*Fried kale, corn cream, soy browned butter & pickled red onion*

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# Meat for 2

**SEK 720**

*Ask our staff for this week's meat.*

*Served with fries, padrons, tomato salad, red wine sauce & truffle mayonnaise*



# Roman pizzas

## **BURRATA SEK 189**

*Sour cream, fried oyster mushroom, mushroom, parmesan & gremolata*



## **CHEVRÉ SEK 167**

*Sour cream, black pepper, beetroot chips, walnuts, pear, honey & kale*



## **ANCHOAS SEK 175**

*Tomato sauce, tomatoes, anchoas, caper, mozzarella, potato, dill & lemon dressing*



## **COPPA SEK 183**

*Tomato sauce, mozzarella, coppa, feta filled peppers & kale chips*

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# Neapolitan pizzas

## **POINT CABBAGE SEK 167**

*Sour cream, mozzarella, parmesan, hazelnuts & browned butter*



## **VEGE BIANCO SEK 183**

*Basil pesto, mozzarella, parmesan, salt roasted sunflower seeds, olives & artichoke*



## **CAPRIOLO SEK 235**

*Tomato sauce, fior di latte, cottage cheese, shrimps, whitefish roe & pickled red onion*



## **PROSCIUTTO COTTO SEK 197**

*Tomato sauce, provola, parmesan, tomato, prosciutto cotto & arugula*



## **SALUMI SEK 219**

*Tomato sauce, mozzarella, parmesan, truffle salami, fennel salami, pickled white globe onion & basil*



# Desserts

## **FRIED DONUTS SEK 139**

*Ice cream, salted caramel sauce, roasted pistageos & chocolate*



## **APPLE TARTE SEK 129**

*Mascarpone cream, browned butter & dried apple*



## **SEA BUCKTHORN SORBET SEK 129**

*Brownie, dried chocolate mousse & sea buckthorns*



## **DARK CHOCOLATE GANACHE SEK 135**

*Oat crunch & cherry sorbet*



## **2 PRALINES SEK 59**

