

Menu

Snacks

OLIVES SEK 65



MARCONA ALMONDS SEK 65



CHIPS SEK 49



MIXED NUTS SEK 35



Oysters

Oysters - Fines de Claire, No3 - France

2 NATURALS SEK 80

Shallots in cherry vinegar & lemon



2 FRIED SEK 80

Jalapeno mayonnaise, coriander & pickled chili

**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

CHARCUTERIES & CHEESE SEK 125

Tonight's choice of charcuteries, cheese, cornichones, bread & truffle aioli



HALF CAESAR SALAD SEK 70

Baby gem lettuce, romain lettuce, crutons, parmesan & caesar dressing



BEETROOT CURED SALMON SEK 120

Green pepper mayonnaise, golden beet, cucumber, soy vinaigrette & roasted rye bread



MOOSE CARPACCIO SEK 135

Horseradish cream, lingonberries, pickled funnel chanterelles, french fries & Alp cheese



STEAK TARTARE SEK 155

Dijon mayonnaise, pickled golden beet, beetroot chips, soy, pickled mustard seeds, cress & grated manchego cheese

Warm small dishes

PARMESAN FRIES SEK 79

Truffle aioli & cress



ARANCINI SEK 105

Parmesan mayonnaise, pickled silver onion, fried kale, grated parmesan & herb oil



FUNNEL CHENTERELLE TOAST SEK 115

Butter fried bread, herbs, grated parmesan & pickled silver onion



SCALLOPS SEK 145

Variation on pumpkin, buckwheat, olive oil & fried caper



CRISPY CHICKEN SEK 125

*Fried chicken thigh, yuzu & truffle marinated cabbage salad,
soy mayonnaise, marcona almonds, lime & coriander*



Main courses

RISOTTO SEK 255

Funnel chanterelles, Alp cheese, fried Brussel sprouts, thyme oil & grated truffle



FRIED RAINBOW TROUT FILET SEK 280

Buttered broth, baked Swedish turnip, roe, fried parsley & dill oil



CONFIT DE CANARD SEK 275

Variation of carrots, marinated belugalentils, kale & spicy duck gravy



SMASHED BURGER SEK 180

Burger cheese, ketchup, mustard, mayonnaise, caramelized onions, pickles, fries & truffle dip

Meat for 2

RIB EYE WITH BONE (TOMAHAWK) SEK 735

Served with fries, celeriac, onion emulsion, Red wine sauce & truffle aioli

Cooking: about 45 minutes



Pizzas

MARGARITA SEK 135

Tomato sauce, buffalo mozzarella, fior di latte & basil



VEGE BIANCO SEK 153

Basil pesto, buffalo mozzarella, parmesan, saltroasted sunflower seeds, olives & artichoke



CHANTERELLE SEK 170

Sour cream, black pepper, Västerbotten cheese, chanterelles, pickled silver onion & chive



CAPRIOLO SEK 235

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



OUR KEBAB SEK 185

Confit de canard, tomato sauce, parmesan, pickled jalapeno, pickled red onion, chili mayonnaise, chive, salad



PEPPERONI SEK 170

Tomato sauce, buffalo mozzarella, chili flakes, parmesan, spanish pepperoni & basil



SALUMI SEK 190

Tomato sauce, buffelo mozzarella, parmesan, truffle Isalami, fennel salami, pickled silver onion & chive



Desserts

FRIED DONUTS SEK 139

Mascarpone cream, nuts, chocolate & raspberry flakes



SEA BUCKTHORN SORBET SEK 129

Sea buckthorns, almond cookie & roasted marcona almonds



CRÈME BRÛLÉE SEK 115



WHITE CHOCOLATE BROWNIE SEK 120

Blackcurrants & meringue



2 PRALINES SEK 59

