

MENU



STARTERS

- SMOKED CHICKEN WINGS**
mango-teriyaki glaze, blue cheese dressing,
homemade sweet chili sauce 135 SEK
- SMOKED SHRIMPS**
with aioli, bread, lemon, dill 165 SEK
- SWEDISH SKAGEN**
“Skagen” shrimps, mayonnaise, whitefish roe,
dill & lemon on toast bread 175 SEK / 295 SEK
- BELGIAN WAFFLE**
with lumpfish roe, smetana, red onion, chives,
lemon & dill 165 SEK
- BURRATA**
with homemade sourdough bread,
Karinstorp tomatoes, Swedish apple balsamic
& rhubarb 165 SEK

SIDES & SNACKS

- CHEESE** (70g)
three Swedish cheeses, honey & bread 95 SEK
- CHARCUTERIE** (70g)
three types homemade cold cuts 95 SEK
- FRIED BRUSSELS SPROUST**
Västerbotten cheese & hazelnuts 95 SEK
- MARCONA ALMONDS** 65 SEK
- OLIVES NOCELLARA GREEN** 65 SEK
- NUTS MIX** 55 SEK
- CHIPS** 35 SEK

KIDS MENU

- VENISON MEATBALLS**
with cream sauce, mashed potatoes, lingon-
berries, pickled cucumber, parsley 125 SEK
- PASTA**
vegetarian bolognese 125 SEK

MAIN COURSES

- DORADO FILÉ**
with spinach and arugula cream, hollandaise sauce,
brussels sprouts, hazelnuts, Västerbotten cheese,
lemon & dill 275 SEK
- SPINACH GNOCCHI**
with basil pesto, spinach, green asparagus, romanesco,
Västerbotten cheese, parmesan foam
& pine nuts 265 SEK
- VENISON MEATBALLS**
with cream sauce, mashed potatoes, lingonberry,
pickled cucumber & parsley 250 SEK
- MUTTON RACKS**
with smoked red wine sauce, green asparagus, white
asparagus, primeur carrot, boiled potatoes, ramson
butter, tagetes flower & herb 285 SEK
- SIRLOIN STEAK (200 g), TAURUS GOLD**
Breed: Black Angus and Hereford “British Breeds”
Raised: Uruguay, Grain fed 200 days
with tomato salad, red wine sauce, black garlic butter,
béarnaise sauce & fries 345 SEK

SALAD

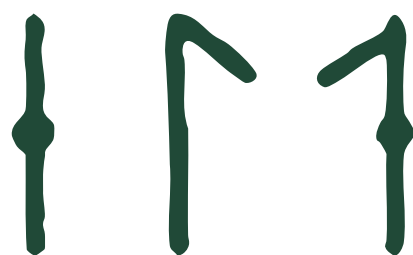
- WITH SMOKED FETA CHEESE**
green asparagus, haricot verts, carrots, cocktail
tomatoes, yoghurt with lemon, citronette, walnuts,
goat’s milk yoghurt balls, pickled red onion 225 SEK

OYSTERS & MIGNONETTE

- 2 OYSTERS** 70 SEK
- 3 OYSTERS** 105 SEK
- 3 OYSTERS + RICHARD JUHLIN 0,0%** 155 SEK
- 3 OYSTERS + CREMANT** 215 SEK
- 3 OYSTERS + CHAMPAGNE** 255 SEK

DESSERTS

- BELGIAN VANILLA WAFFLE**
with whipped cream & strawberry jam 95 SEK
- CHEESECAKE**
ask your waiter about today’s flavor! 105 SEK
- CRÈME BRÛLÉE WITH LAVANDER** 115 SEK
- CHOCOLATE TRUFFLE** 55 SEK



RESTAURANT ELD

DJURGÅRDSSTRAND 15, STOCKHOLM