

MENU



STARTERS

- CHICKEN & DUCK LIVER MOUSSE**
with caramelized red onion, pear, pickled mustard
seeds & homemade sourdough bread 175 SEK
- WHITE ASPARAGUS**
with lumpfish roe, 63-degree egg, hollandaise sauce
& hazelnuts 175 SEK
- TIRADITO OF SWEDISH PIKE-PERCH**
with fennel crudités, amarillo & horseradish dressing,
Peruvian chili & jalapeños 175 SEK
- BURRATA**
with homemade sourdough bread, Karinstorp
tomatoes, Swedish apple balsamic & rhubarb 165 SEK

OYSTERS NORMANDIE

- 2 OYSTERS 80 SEK
- 3 OYSTERS 105 SEK
- 3 OYSTERS + RICHARD JUHLIN 0,0% 155 SEK
- 3 OYSTERS + CREMANT 215 SEK
- 3 OYSTERS + CHAMPAGNE 255 SEK

OYSTERS GILLARDEU

- 2 OYSTERS 130 SEK
- 3 OYSTERS 155 SEK
- 3 OYSTERS + RICHARD JUHLIN 0,0% 250 SEK
- 3 OYSTERS + CREMANT 265 SEK
- 3 OYSTERS + AYALA A/18 305 SEK

SIDES & SNACKS

- CHARCUTERIE BOARD**
with three kinds of homemade
cured meats 95 SEK
- HOMEMADE BREAD**
3 varieties and butter 50 SEK
- NOCELLARA OLIVES** 65 SEK
- MARCONA ALMONDS** 65 SEK
- CHIPS** 35 SEK

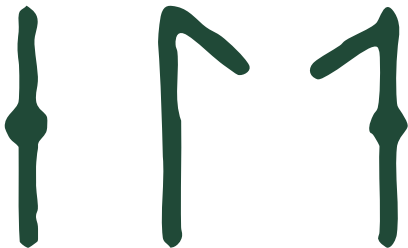
MAIN COURSES

- DORADO FILÉ**
with spinach & arugula cream, hollandaise sauce,
Brussels sprouts, hazelnuts & Västerbotten
cheese 275 SEK
- GRATINATED SWEET POTATO**
with goat cheese, marinated artichoke, tomato salad
with pesto, caramelized almonds, honey, crispy fried
leek & wheat grain (chips) 265 SEK
- SIRLOIN STEAK (200 g), TAURUS GOLD**
Breed: Black Angus and Hereford “British Breeds”.
Raised: Uruguay, Grain fed 200 days.
with fried potato terrine flavored with tarragon &
katsuobushi, Karinstorp tomatoes, red wine sauce
& black garlic butter 355 SEK
- VENISON TOMAHAWK**
with Jerusalem artichoke purée, leek, cauliflower,
asparagus, bourguignonne sauce with dark chocolate
& fried padrón peppers 365 SEK
- NORWEGIAN HALIBUT**
stuffed with scallops & chives. Served with a blue
mussle velouté, lobster & paprika oil, white & green
asparagus 345 SEK

- CÔTE DE BOEUF (500 g), 2 PERS**
Breed: Black Angus
Raised: Spain
with fried potato terrine flavored with tarragon &
katsuobushi, Karinstorp tomatoes, red wine sauce
& black garlic butter 845 SEK

DESSERTS

- LAVENDER CRÈME BRÛLÉE** 115 SEK
- CHOCOLATE TRUFFLE** 55 SEK
- CHEF IRENE’S PAVLOVA**
with strawberry compote, basil & lime curd,
mascarpone & vanilla cream 125 SEK
- HOMEMADE ICE CREAM**
Strawberry & rhubarb ice cream 55 SEK
Chocolate & coffee sorbet
- 3 SWEDISH CHEESES**
served with honey & crisp sourdough
bread 95 SEK



RESTAURANT ELD

DJURGÅRDSSTRAND 15, STOCKHOLM