

MENU



OYSTERS NORMANDIE

2 OYSTERS	90 SEK
3 OYSTERS	135 SEK
3 OYSTERS + RICHARD JUHLIN 0,0%	185 SEK
3 OYSTERS + CREMANT	245 SEK
3 OYSTERS + CHAMPAGNE	285 SEK

OYSTERS GILLARDEU

2 OYSTERS	180 SEK
3 OYSTERS	225 SEK
3 OYSTERS + RICHARD JUHLIN 0,0%	275 SEK
3 OYSTERS + CREMANT	335 SEK
3 OYSTERS + AYALA A/18	410 SEK

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, strawberrys, Swedish strawberry balsamic & rhubarb	165 SEK

SALAD

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
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KIDS MENU

VENISON MEATBALLS with cream sauce, mashed potatoes, lingon- berries, pickled cucumber, parsley	125 SEK
PASTA vegetarian bolognese	125 SEK
BELGIAN VANILLA WAFFLE with whipped cream & strawberry jam	95 SEK

MAIN COURSES

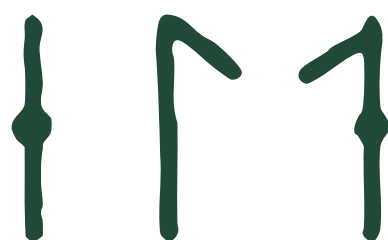
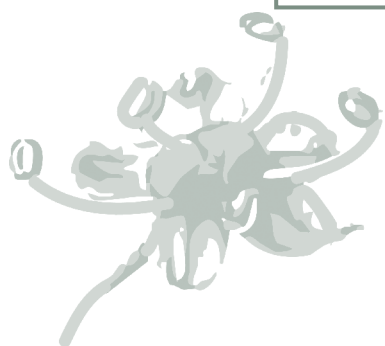
WOLFFISH with Sandefjord sauce, trout roe, lumpfish roe, seaweed caviar, chives, dill-tossed potatoes, fennel crudités & sea asparagus	285 SEK
GRATINATED SWEET POTATO with goat cheese, marinated artichoke, tomato salad with pesto, caramelized almonds, honey, crispy fried leek & wheat grain (chips)	265 SEK
VENISON MEATBALLS with cream sauce, mashed potatoes, lingonberry, pickled cucumber & parsley	250 SEK
RABBIT LEG with smoked feta cream, green asparagus, carrot & mashed potatoes	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

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

DESSERTS

TART WITH ORANGE CURD dark chocolate mousse, yuzu gel & meringue	125 SEK
HONEY CAKE with three different Swedish honeys & smetana cream	125 SEK
CRÈME BRÛLÉE WITH LAVANDER	115 SEK
HOMEMADE ICECREAM ask the staff about the taste of the day	55 SEK
DARK CHOCOLATE GANACHE with oliveoil & flake salt	65 SEK



RESTAURANT ELD