

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, strawberries, Swedish strawberry
balsamic & rhubarb 165 SEK

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

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

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

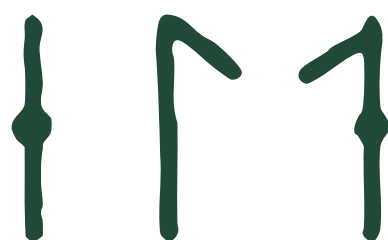
- DORADO FILÉ**
with spinach and arugula cream, hollandaise sauce,
brussels sprouts, hazelnuts, Västerbotten cheese,
lemon & dill 275 SEK
- HOT SMOKED MACKEREL FILLET**
med vegetable rösti, sun-dried tomatoes, capers,
olives, oregano, lemon & Dijon mayonnaise on
cold-pressed rapeseed oil 265 SEK
- GRATINATED 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