

MENU



STARTERS

- CHICKEN & DUCK LIVER MOUSSE

with caramelized red onion, pear, pickled mustard seeds & homemade sourdough bread

175 SEK
- CHANTERELLE TOAST

with brioche bread, lumpfish roe, Västerbotten cheese & chervil

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, 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

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

- 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

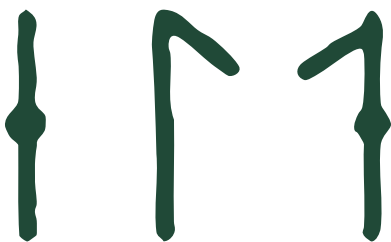
55 SEK
- DARK CHOCOLATE GANACHE

with oliveoil & flake salt

65 SEK
- CHEESE

three Swedish cheeses, honey & bread

95 SEK



RESTAURANT ELD