

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

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

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

FISH – CATCH OF THE DAY

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

RED DEER MEDALLIONS

with celeriac, cauliflower purée, swedish forest
mushrooms, smoked feta sauce, tapioca chips
& chervil 285 SEK

SIRLOIN STEAK (200 g), UMI 5+

Breed: Black Angus

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

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

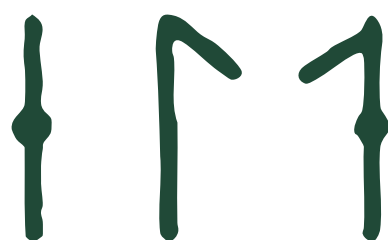
115 SEK

HOMEMADE ICECREAM

ask the staff about the taste of the day 55 SEK

DARK CHOCOLATE GANACHE

made of Valrhona chocolate with
olive oil & salt flakes 65 SEK



RESTAURANT ELD