

# 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

|                                                                                                                                |                   |
|--------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>SMOKED CHICKEN WINGS</b><br>mango-teriyaki glaze, blue cheese dressing<br>& homemade sweet chili sauce                      | 135 SEK           |
| <b>SWEDISH SKAGEN</b><br>"Skagen" shrimps, mayonnaise, whitefish roe,<br>dill & lemon on toast bread                           | 175 SEK / 295 SEK |
| <b>BELGIAN WAFFLE</b><br>with lumpfish roe, smetana, red onion, chives,<br>lemon & dill                                        | 165 SEK           |
| <b>BURRATA</b><br>with homemade sourdough bread, Karinstorp<br>tomatoes, strawberrys, Swedish strawberry<br>balsamic & rhubarb | 165 SEK           |

## SALAD

|                                                                                                                                                                                                 |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>SALAD WITH SMOKED FETA CHEESE</b><br>green asparagus, haricot verts, carrots, cocktail<br>tomatoes, yoghurt with lemon, citronette, walnuts,<br>goat's milk yoghurt balls, pickled red onion | 225 SEK |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|

## KIDS MENU

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

## MAIN COURSES

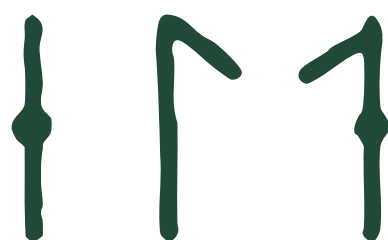
|                                                                                                                                                                                                                            |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>FISH – CATCH OF THE DAY</b><br>with Sandefjord sauce, trout roe, lumpfish roe,<br>seaweed caviar, chives, dill-tossed potatoes,<br>fennel crudités & sea asparagus                                                      | 285 SEK |
| <b>GRATINATED SWEET POTATO</b><br>with goat cheese, marinated artichoke, tomato salad<br>with pesto, caramelized almonds, honey, crispy fried<br>leek & wheat grain (chips)                                                | 265 SEK |
| <b>VENISON MEATBALLS</b><br>with cream sauce, mashed potatoes, lingonberry,<br>pickled cucumber & parsley                                                                                                                  | 250 SEK |
| <b>RED DEER MEDALLIONS</b><br>with celeriac, cauliflower purée, swedish forest<br>mushrooms, smoked feta sauce, tapioca chips<br>& chervil                                                                                 | 285 SEK |
| <b>SIRLOIN STEAK (200 g), TAURUS GOLD</b><br>Breed: Black Angus and Hereford "British Breeds"<br>Raised: Uruguay, Grain fed 200 days<br>with tomato salad, red wine sauce, black garlic butter,<br>béarnaise sauce & fries | 345 SEK |

## SIDES & SNACKS

|                                                             |        |
|-------------------------------------------------------------|--------|
| <b>CHEESE (70g)</b><br>three Swedish cheeses, honey & bread | 95 SEK |
| <b>CHARCUTERIE (70g)</b><br>three types homemade cold cuts  | 95 SEK |
| <b>MARCONA ALMONDS</b>                                      | 65 SEK |
| <b>OLIVES NOCELLARA GREEN</b>                               | 65 SEK |
| <b>NUTS MIX</b>                                             | 55 SEK |
| <b>CHIPS</b>                                                | 35 SEK |

## DESSERTS

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



RESTAURANT ELD