

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

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

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

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

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

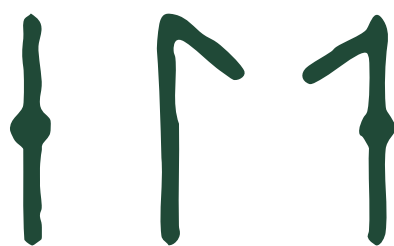
HONEY CAKE
with three different Swedish honeys & smetana cream 125 SEK

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