

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), UMI 5+
Breed: Black Angu
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 mussel velouté, lobster and bell pepper oil & Bellaverde broccolini 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

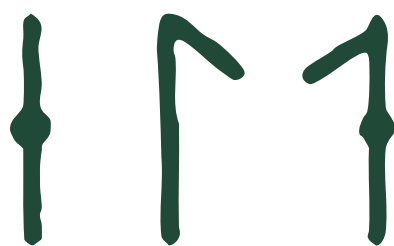
HONEY CAKE
with three different Swedish honeys & smetana cream 125 SEK

CRÈME BRÛLÉE WITH LAVANDER 115 SEK

HOMEMADE ICECREAM
ask the staff about the taste of the day 55 SEK

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

CHEESE
three Swedish cheeses, honey & bread 95 SEK



RESTAURANT ELD