

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

TOAST SKAGEN

bread, whitefish roe, red onion,
chives & lemon 175/295 SEK

SMOKED CHICKEN WINGS

mango-teriyaki glaze, blue cheese
dressing & homemade sweet
chili sauce 125 SEK

SMOKED SHRIMPS

with aioli, bread, lemon & dill 165 SEK

BELGIAN WAFFLE

with lumpfish roe, smetana, red onion,
chives, lemon & dill 165 SEK

BURRATA

with homemade sourdough bread,
Karinstorp tomatoes, strawberries,
Swedish strawberry balsamic
& rhubarb 165 SEK

ALLERGIES?

Ask our staff
– we are happy to help!

MAIN COURSES

GRILLED CORN CHICKEN THIGH FILLET

with tomato salad, truffle mayo,
red wine sauce & fries 265 SEK

VENISON MEATBALLS

with cream sauce, mashed potatoes,
lingonberries, pickled cucumber &
parsley 250 SEK

GRILLED SIRLOIN STEAK (200g)

with tomato salad, red wine sauce,
béarnaise sauce & fries 345 SEK

SALAD WITH SMOKED FETA CHEESE

green asparagus, haricots verts, carrot,
cherry tomatoes, lemon yogurt,
citronette, walnuts, pickled red onion
& goat milk yogurt balls 225 SEK

DILL & GIN CURED SALMON

with creamy dill potatoes, mustard sauce,
pickled cucumber & lemon 265 SEK

FISH – CATCH OF THE DAY

with Sandefjord sauce, trout roe,
lumpfish roe, seaweed caviar, chives,
dill-tossed potatoes, fennel crudité
& sea asparagus 285 SEK

RED DEER MEDALLIONS

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

BURGERS

PRIME RIB BURGER

with smoked cheddar cheese, lettuce, beef
tomato, silver onion, pickled cucumber,
burger dressing & fries 225 SEK

BEYOND BURGER (VEG)

with smoked cheddar cheese, lettuce, beef
tomato, silver onion, pickled cucumber,
burger dressing & fries 225 SEK

DESSERTS

TART WITH ORANGE CURD

with dark chocolate mousse 125 SEK

HONEY CAKE

with three different Swedish honeys
& smetana cream 125 SEK

CRÈME BRÛLÉE with lavender 115 SEK

HOMEMADE ICECREAM 55 SEK

DARK CHOCOLATE GANACHE
with oliveoil & flake salt 65 SEK

SIDES & SNACKS

CHEESE (70g)

three Swedish cheeses, honey
& bread 95 SEK

CHARCUTERIE PLATE (70g)

with three types of cured meats 95 SEK

DIRTY FRIES

with chipotle mayo, jalapeños, red onion,
crispy fried onion & parmesan 95 SEK

FRENCH FRIES

with truffle mayo 65 SEK

GREEN NOCELLARA
OLIVES 65 SEK

MARCONA ALMONDS 65 SEK

CHILI NUTS 40 SEK

CHIPS 35 SEK

KIDS MENU

VENISON MEATBALLS

with cream sauce, mashed potatoes,
lingonberries, pickled cucumber
& parsley 125 SEK

CURED SALMON

with creamy dill potatoes,
mustard sauce, pickled cucumber
& lemon 125 SEK

BELGIAN VANILLA WAFFLE

with whipped cream
& strawberry jam 95 SEK



RESTAURANT ELD