

# MENU



## OYSTERS NORMANDIE

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|---------------------------------|---------|
| 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

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| 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

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| <b>CHANTERELLE TOAST</b><br>with brioche bread, lumpfish roe,<br>Västerbotten cheese & chervil | 175 SEK |
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| <b>SWEDISH BOQUERONES</b><br>with cockles, endives, smoked aioli, rye<br>bread crumbs & Västerbotten cheese | 175 SEK |
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| <b>RED DEER TARTARE</b><br>with fermented Väserås cucumber, tempered egg<br>yolk, buckwheat honey with black truffle, red chili,<br>capers, silver onion & rye bread croutons | 175 SEK |
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| <b>BORSCHT</b><br>Beetroot soup with roasted hemp seeds and<br>Swedish pea soy, pumpkin oil, white Caprin<br>goat cheese, homemade bread with garlic,<br>horseradish & dill | 165 SEK |
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| <b>BELGIAN WAFFLE</b><br>with lumpfish roe, smetana, red onion, chives,<br>lemon & dill | 165 SEK |
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## KIDS MENU

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

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| <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 |
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| <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 |
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| <b>VENISON MEATBALLS</b><br>with cream sauce, mashed potatoes, lingonberry,<br>pickled cucumber & parsley | 250 SEK |
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| <b>RED DEER MEDALLIONS</b><br>with celeriac, cauliflower purée, swedish forest<br>mushrooms, smoked feta sauce, tapioca chips<br>& chervil | 285 SEK |
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| <b>SIRLOIN STEAK (200 g), UMI 5+</b><br>Breed: Black Angus. Raised: Uruguay, Grain fed 200 days.<br>with tomato salad, red wine sauce, black garlic butter,<br>béarnaise sauce & fries | 345 SEK |
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## AUTUMN SALAD

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| with smoked blue mussels, smoked blackcurrants,<br>roasted beets and pumpkin, fried potatoes,<br>broccolini, rocket, spinach, parmesan cheese<br>& creamy oyster sauce | 245 SEK |
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## SIDES & SNACKS

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

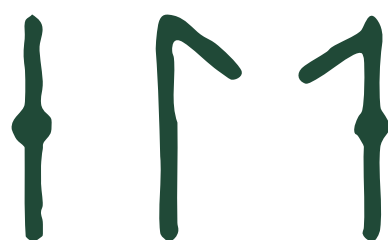
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| <b>TART WITH ORANGE CURD</b><br>dark chocolate mousse, yuzu gel & meringue | 125 SEK |
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| <b>HONEY CAKE</b><br>with three different Swedish honeys<br>& smetana cream | 125 SEK |
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|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