

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

CHANTERELLE TOAST with brioche bread, lumpfish roe, Västerbotten cheese & chervil	185 SEK
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SWEDISH BOQUERONES with cockles, endives, smoked aioli, rye bread crumbs & Västerbotten cheese	165 SEK
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RED DEER TARTARE with fermented Västerås cucumber, tempered egg yolk, buckwheat honey with black truffle, red chili, capers, silver onion & rye bread croutons	185 SEK
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BORSCHT Beetroot soup with roasted hemp seeds and Swedish pea soy, pumpkin oil, white Caprin goat cheese, homemade bread with garlic, horseradish & dill	165 SEK
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AUTUMN SALAD

with smoked blue mussels, smoked blackcurrants, roasted beets and pumpkin, fried potatoes, broccolini, rocket, spinach, parmesan cheese & creamy oyster sauce	245 SEK
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KIDS MENU

VENISON MEATBALLS with cream sauce, mashed potatoes, lingon- berries, pickled cucumber, parsley	125 SEK
PASTA vegetarian bolognese	125 SEK
BELGIAN VANILLA WAFFLE with whipped cream & strawberry jam	95 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	295 SEK
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RATATOUILLE with fried chickpea and artichoke terrine, miso-marinated king oyster mushroom & smoked feta cheese	275 SEK
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SEA WALLENBERGARE filled with chive and dill butter. Served with mashed potatoes, green peas, lingonberries, browned butter & lemon	250 SEK
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VENISON MEATBALLS with cream sauce, mashed potatoes, lingonberry, pickled cucumber & parsley	250 SEK
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RED DEER MEDALLIONS with celeriac, cauliflower purée, swedish forest mushrooms, smoked feta sauce, tapioca chips & chervil	295 SEK
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SIRLOIN STEAK (200 g), UMI 5+ Breed: Black Angus. Raised: Uruguay, Grain fed 200 days. with tomato salad, red wine sauce, black garlic butter, béarnaise sauce & fries	355 SEK
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SIDES & SNACKS

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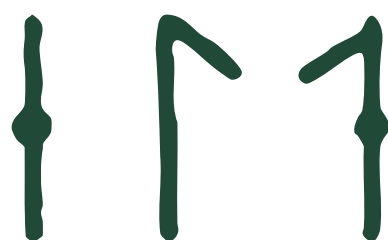
DESSERTS

TART WITH ORANGE CURD dark chocolate mousse, yuzu gel & meringue	125 SEK
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HONEY CAKE with three different Swedish honeys & smetana cream	125 SEK
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CRÈME BRÛLÉE ask the staff about the taste of the day	115 SEK
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HOMEMADE ICECREAM ask the staff about the taste of the day	65 SEK
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RESTAURANT ELD