

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 + BOLLINGER SPECIAL	410 SEK

STARTERS

SWEDISH BOQUERONES

Made from vendace, with cockles, endives, smoked aioli, rye bread crumbs & Västerbotten cheese 165 SEK

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

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

AUTUMN SALAD

with honey-gratinated chèvre, smoked feta cheese, smoked blackcurrants, roasted beets and pumpkin, fried potatoes, broccolini, rocket, spinach & parmesan cheese 245 SEK

KIDS MENU

VENISON MEATBALLS

with cream sauce, mashed potatoes, lingonberries, 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

RATATOUILLE

with fried chickpea and artichoke terrine, miso-marinated king oyster mushroom & smoked feta cheese 275 SEK

SEA WALLENBERGARE

filled with chive and dill butter. Served with mashed potatoes, green peas, lingonberries, browned butter & lemon 250 SEK

VENISON MEATBALLS

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

RED DEER MEDALLIONS

with celeriac, cauliflower purée, swedish forest mushrooms, smoked feta sauce, tapioca chips & chervil 295 SEK

SIRLOIN STEAK (200 g), UMI 5+

Breed: Black Angus. Raised: Uruguay, Grain fed 200 days. with tomato salad, red wine sauce, black garlic butter, truffle mayonnaise & fries 355 SEK

SIDES & SNACKS

CHEESE (70g)

three Swedish cheeses, honey & bread 95 SEK

CHARCUTERIE (70g)

three types homemade cold cuts 95 SEK

HOMEMADE BREAD

3 varieties and butter 25 SEK

MARCONA ALMONDS

65 SEK

OLIVES NOCELLARA GREEN

65 SEK

NUTS MIX

55 SEK

CHIPS

35 SEK

DESSERTS

WILD ROSE PARFAIT

with hibiscus granita, crème anglaise flavoured with Marsala wine, almond cake & buckwheat puffs 125 SEK

HONEY CAKE

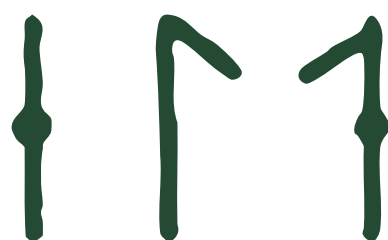
with three different Swedish honeys & smetana cream 125 SEK

CRÈME BRÛLÉE

with lavender 115 SEK

HOMEMADE ICECREAM

ask the staff about the taste of the day 65 SEK



RESTAURANT ELD