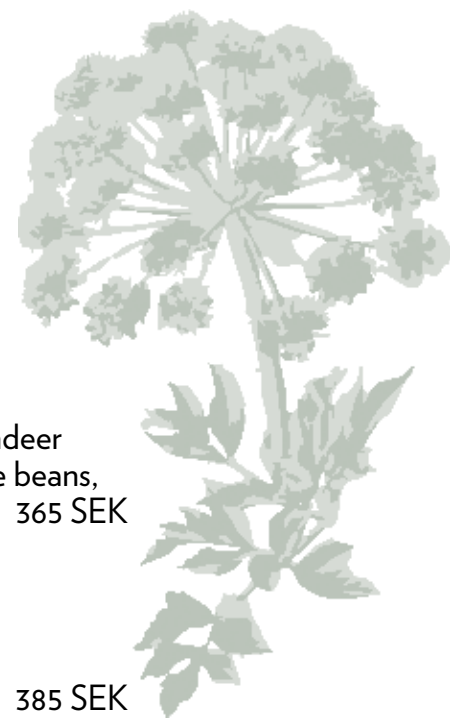


MENU



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

CONSOMMÉ

with guinea fowl, duck, and corn-fed chicken.
Served with tomato, daikon radish, smoked paprika,
& lobster oil 175 SEK

CEVICHE OF SWEDISH PIKE-PERCH

With fennel crudité, amarillo and horseradish dressing,
Peruvian chili, & jalapeños 185 SEK

RED DEER CARPACCIO

Marinated with kombu dashi, served with parsnip
chips, ponzu mayonnaise, dried egg yolk with garum
and anchovy, pangrattato, tempered egg yolk,
and gel of dried plums, apricots, & figs 185 SEK

SWEDISH BOQUERONES

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

THREE BEET CARPACCIO

Served with beetroot and cherry gel, beet chips,
and beetroot mayonnaise flavoured with caraway,
Cabernet vinegar, & oxalis 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 MOSAIC

Tuna, cod, and rainbow trout wrapped in reindeer
tripe, served with a buttery bisque, edamame beans,
kale, celery, fennel dill, dill, & potatoes 365 SEK

SADDLE OF REINDEER (SARV)

Served on the bone. With roasted potatoes
in duck fat and rapeseed oil, ratatouille,
& smoked red wine sauce 385 SEK

FISH - CATCH OF THE DAY

With Sandefjord sauce, trout roe, lumpfish roe,
seaweed caviar, chives, dill-tossed potatoes,
fennel crudité, & samphire 295 SEK

RATATOUILLE

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

SIRLOIN STEAK (200 g), UMI 5+

Breed: Black Angus. Origin: Uruguay.

Grain-fed for 200 days.

Served with fried potato terrine flavoured with
tarragon and katsuobushi, Karintorp tomatoes,
red wine sauce, & black garlic butter 365 SEK

CÔTE DE BOEUF (500 g), 2 PERSONS

Breed: Black Angus. Origin: Spain.

Served with fried potato terrine flavoured with
tarragon and katsuobushi, Karintorp tomatoes,
red wine sauce, & black garlic butter 895 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

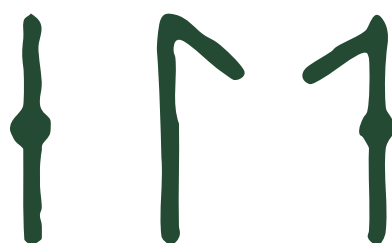
with lavender 115 SEK

HOMEMADE ICECREAM

ask the staff about the taste of the day 65 SEK

CHEESE

three Swedish cheeses, honey & bread 95 SEK



RESTAURANT ELD