

MENU



OYSTERS NORMANDIE

2 OYSTERS	90 SEK
3 OYSTERS	135 SEK
3 OYSTERS + CORVERS KAUTER 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 + CORVERS KAUTER 0,0%	275 SEK
3 OYSTERS + CREMANT	335 SEK
3 OYSTERS + BOLLINGER SPECIAL	410 SEK

STARTERS

SWEDISH BOQUERONES

made from vendace, 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 175 SEK

BEEF MARROW BONES

with green tomato and apple relish, grilled levain bread & grated horseradish 165 SEK

SIDES & SNACKS

CHEESE (70g)

three Swedish cheeses, honey & bread 115 SEK

CHARCUTERIE (70g)

three types homemade cold cuts 115 SEK

HOMEMADE BREAD

3 varieties and butter 35 SEK

MARCONA ALMONDS

70 SEK

OLIVES NOCELLARA GREEN

75 SEK

NUTS MIX

55 SEK

CHIPS

55 SEK

MAIN COURSES

WARM-SMOKED SALMON

with curly kale, black kale, flower sprouts, shallots, rosé- and red-wine mussel sauce, rye bread crumble, cress & boiled potatoes 295 SEK

GALUSHKY

Ukrainian Gnocchi made from einkorn and emmer flour with creamy mushroom sauce, smoked feta cheese, crowned dill foam, roasted hemp seeds & pickled shimeji mushrooms 275 SEK

SEA WALLENBERGARE

filled with chive and dill butter. Served with mashed potatoes, green peas, lingonberries, browned butter & lemon 255 SEK

VENISON MEATBALLS

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

DUCK BREAST FILLET

with Jerusalem artichoke and globe artichoke purée, beer and red-wine duck jus, fermented blackcurrants & potato gratin with Västerbotten cheese 295 SEK

SIRLOIN STEAK (220 g), UMI 5+

Breed: Black Angus. Raised: Uruguay. Grain fed 200 days. with tomato salad, red wine sauce, black garlic butter & fries 365 SEK

DESSERTS

CHOCOLATE OBSESSION

Chocolate composition of Valrhona dark chocolate and raspberry chocolate crèmeux, yuzu gel & poppy seed streusel 135 SEK

HONEY CAKE

with three different Swedish honeys & smetana cream 135 SEK

LAVENDER CRÈME BRÛLÉE

125 SEK

HOMEMADE ICE CREAM

Chocolate & coffee ice cream
Wild strawberry & cranberry sorbet
Brown butter, nutmeg & vanilla ice cream 75 SEK

KIDS MENU

VENISON MEATBALLS

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

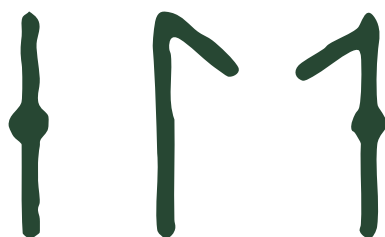
PASTA

vegetarian bolognese 125 SEK

BELGIAN VANILLA WAFFLE

with whipped cream & strawberry jam 95 SEK

 Vegetarian



RESTAURANT ELD