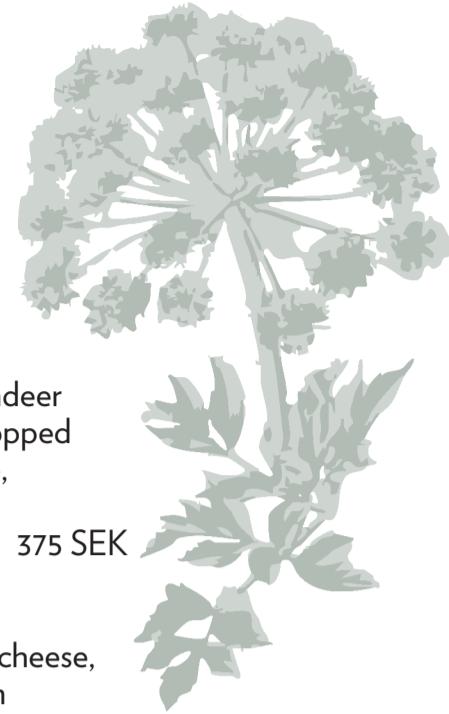


MENU



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

THREE BEET CARPACCIO

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

165 SEK

SILKY LOBSTER SOUP

with catfish, langoustine, octopus, celeriac, rainbow trout roe, pickled red onion & aromatic lobster oil

195 SEK

LIGHTLY SALTED OCEAN PERCH

with beetroot infusion, yuzu mayonnaise, sour cream and white miso crème, dried fish salt, puffed buckwheat and wheat, lemon verbena gelée, clementine & sea coral

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, endive, smoked aioli, fermented grapes, rye bread crumbs & Västerbotten cheese

165 SEK

BEEF MARROW BONES

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

165 SEK

SIDES & SNACKS

CHARCUTERIE BOARD

Three kinds of homemade cured meats

115 SEK

HOMEMADE BREAD

3 varieties and butter

55 SEK

NOCELLARA OLIVES

75 SEK

MARCONA ALMONDS

70 SEK

CHIPS

55 SEK

MAIN COURSES

FISH MOSAIC

Tuna, cod, and rainbow trout wrapped in reindeer tripe, served with a butter-enriched bisque topped with sea coriander, parsley, Kalix vendace roe, broccolini, celery, fennel & dill, accompanied by potatoes

375 SEK

ELK TENDERLOIN

Served with potato gratin with Västerbotten cheese, smoked blackcurrants, king oyster mushroom & smoked red wine sauce

415 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

SIRLOIN STEAK (220 g), UMI 5+

Breed: Black Angus. Origin: Uruguay.
Grain-fed for 200 days.

With roasted potatoes in duck fat and rapeseed oil, katsuobushi, Karintorp tomatoes, red wine sauce & black garlic butter

395 SEK

CÔTE DE BOEUF (500 g), 2 persons

Bone-In Ribeye Steak, rich marbling.

Breed: Black Angus. Origin: Spain.

With roasted potatoes in duck fat and rapeseed oil, katsuobushi, Karintorp tomatoes, red wine sauce & black garlic butter

895 SEK

OSO BUZO (2 persons)

with pumpkin risotto, pickled carrot, roasted hemp seeds with pea soy & Parmesan

775 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

CHEESE

Three Swedish cheeses, honey & bread

115 SEK

Vegetarian

