

# 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

### OSSO BUCO (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

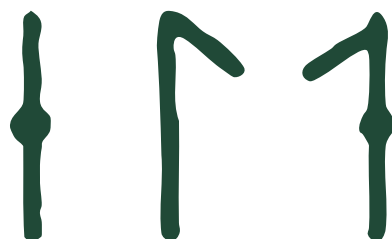
### HOMEMADE ICE CREAM

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



RESTAURANT ELD

