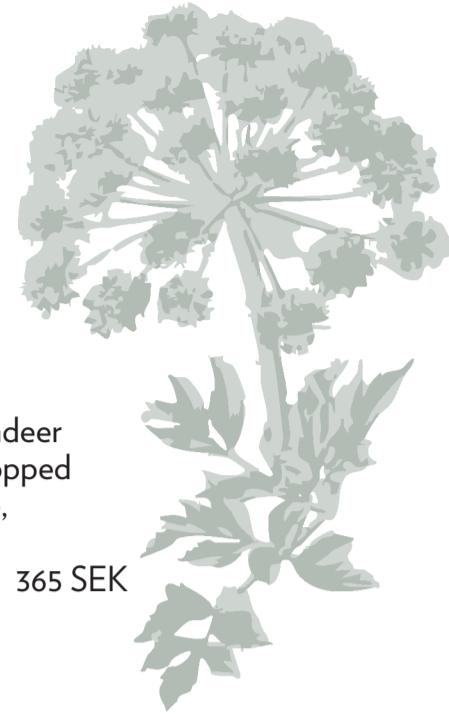


MENU



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

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 185 SEK

TIRADITO 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

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 butter-enriched bisque topped with sea coriander, parsley, Kalix vendace roe, broccolini, celery, fennel & dill, accompanied by 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

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.

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

365 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

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