

# MENU



## OYSTERS NORMANDIE

2 OYSTERS	90 SEK
3 OYSTERS	135 SEK
3 OYSTERS + CORVERS KAUTER 0,0%	185 SEK
3 OYSTERS + CREMANT	255 SEK
3 OYSTERS + CHAMPAGNE	285 SEK

## OYSTERS GILLARDEU

2 OYSTERS	180 SEK
3 OYSTERS	225 SEK
3 OYSTERS + CORVERS KAUTER 0,0%	295 SEK
3 OYSTERS + CREMANT	345 SEK
3 OYSTERS + BOLLINGER SPECIAL	410 SEK

## STARTERS

**WHITE AND GREEN ASPARAGUS** 🌱  
with hollandaise, poached egg, hazelnut emulsion,  
wild garlic, trout roe or seaweed roe  
& spring onion 175 SEK

**SWEDISH BOQUERONES**  
made from vendace, endives, smoked aioli,  
rye bread crumbs & Västerbotten cheese 175 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

**MOOSE MARROW BONES**  
with green tomato and apple relish, grilled  
levain bread & grated horseradish 185 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

**CRISPS** 55 SEK

## MAIN COURSES

**SEA BASS**  
Served with blue mussel and vongole velouté,  
mint green pea purée, trout roe, cauliflower  
& 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 285 SEK

**VENISON MEATBALLS**  
with cream sauce, mashed potatoes, lingonberry,  
pickled cucumber & parsley 255 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 415 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

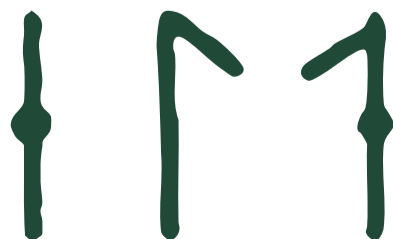
## KIDS MENU

**VENISON MEATBALLS**  
with cream sauce, mashed potatoes, lingon-  
berries, pickled cucumber, parsley 125 SEK

**PASTA** 🌱  
vegetarian bolognese 125 SEK

**BELGIAN VANILLA WAFFLE**  
with whipped cream & strawberry jam 95 SEK

🌱 Vegetarian



RESTAURANT ELD