

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

MOSAIC OF HAKE & RAINBOW TROUT

with celery, yuzu mayonnaise, cultured cream and white miso cream, puffed buckwheat and wheat berries & olive oil

195 SEK

RED DEER CARPACCIO

Marinated with kombu dashi, served with parsnip chips, ponzu mayonnaise, pangrattato, tempered egg yolk with garam & gel of dried plums

195 SEK

SWEDISH BOQUERONES

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

175 SEK

MOOSE MARROW BONES

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

185 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

CRISPS

55 SEK

MAIN COURSES

MONKFISH

with bouillabaisse sauce flavored with lobster and bergamot, green peas, mini cucumber, capers, chives, lobster oil, herb oil & boiled Alouette potatoes

425 SEK

MOOSE TENDERLOIN

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

425 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

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

445 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

945 SEK

DESSERTS

CHOCOLATE OBSESSION

Chocolate composition of Valrhona dark chocolate and raspberry chocolate crémeux, 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

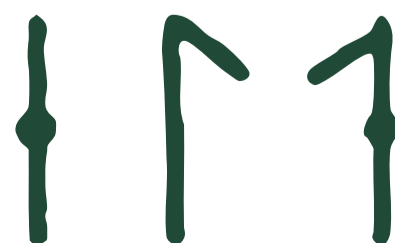
75 SEK

CHEESE

Three Swedish cheeses, honey & bread

115 SEK

🌱 Vegetarian



RESTAURANT ELD

