

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

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 195 SEK

RED DEER CARPACCIO

Marinated with kombu dashi, served with parsnip chips, ponzu mayonnaise, pangrattato, tempered egg yolk with garum & 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

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 395 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 425 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

OSSO BUCO (2 persons)

with pumpkin risotto, pickled carrot, roasted hemp seeds with pea soy & Parmesan 815 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

