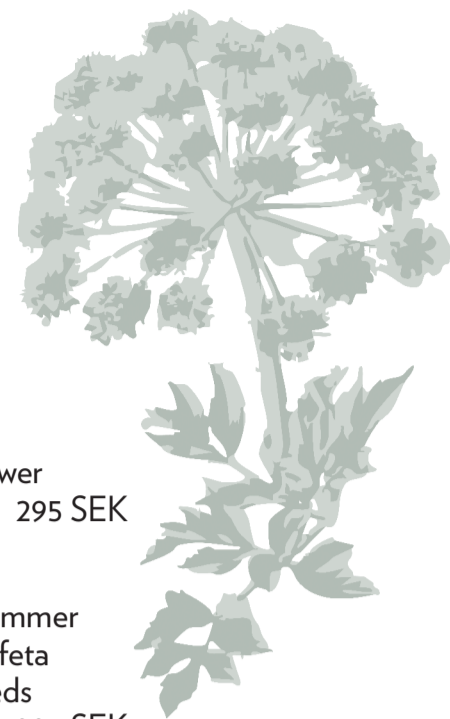


MENU



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

SAITHE LOIN

with a velouté of blue mussels and vongole, green asparagus, wasabino, 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, lingonberries, pickled cucumber, parsley 125 SEK

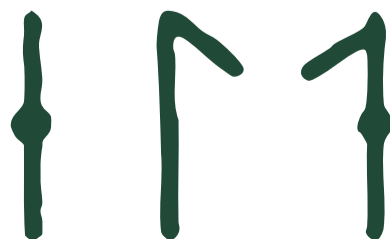
PASTA 🌱

vegetarian bolognese 125 SEK

BELGIAN VANILLA WAFFLE

with whipped cream & strawberry jam 95 SEK

🌱 Vegetarian



RESTAURANT ELD