

# 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

### LIGHTLY FLAME-SEARED PIKE-PERCH

with juiced strawberries and tomatoes, elderflower vinegar, horseradish, lumpfish roe & crispy quinoa 195 SEK

### HARE TATAKI

with an emulsion of smoked Arctic char, capers and fish garum, lemon-cured apple, fresh blackberries, wood sorrel & seasonal herbs 195 SEK

### SWEDISH BOQUERONES

made from vendace, Nordic mixed salad, 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+

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. With roasted potatoes in duck fat and rapeseed oil, katsuobushi, Karintorp tomatoes, red wine sauce & black garlic butter 945 SEK

## DESSERTS

### NORDIC MILLE-FEUILLE

Crispy puff pastry, vanilla cream, strawberries, strawberry anglaise & passion fruit crisp 135 SEK

### HONEY CAKE

with three different Swedish honeys & smetana cream 135 SEK

### LAVENDER CRÈME BRÛLÉE

125 SEK

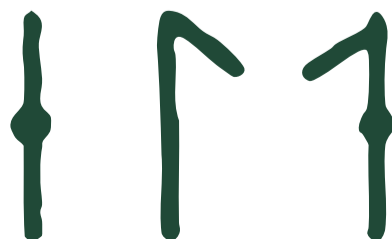
### HOMEMADE ICE CREAM

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

