

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	235 SEK
3 OYSTERS + CORVERS KAUTER 0,0%	275 SEK
3 OYSTERS + CREMANT	345 SEK
3 OYSTERS + BOLLINGER SPECIAL	410 SEK

STARTERS

STRACCIATELLA & APRICOT 🌱
with plum, nectarine, pickled yellow and candy-striped beets, tarragon and mint pesto, roasted pistachios & pumpkin seeds 175 SEK

SWEDISH BOQUERONES
made from vendace, Nordic mixed salad, smoked aioli, rye bread crumbs & Västerbotten cheese 175 SEK

MOOSE 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 (FISH)
with a velouté of blue mussels and vongole, haricots verts, 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

RED DEER MEDALLIONS
with game jus flavored with fermented black garlic, young carrots, broccolini, wild garlic tapenade & potato gratin with Västerbotten cheese 295 SEK

SIRLOIN STEAK (220 g)
Grain fed 200 days. Served with tomato salad, red wine sauce, wild garlic butter & fries 415 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

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



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RESTAURANT ELD