

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 seafood Beurre blanc, 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

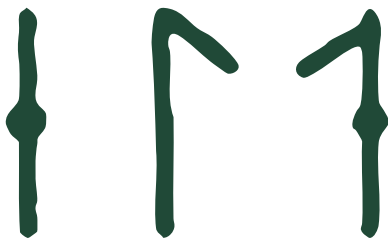
KIDS MENU

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



RESTAURANT ELD