

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
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)	
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

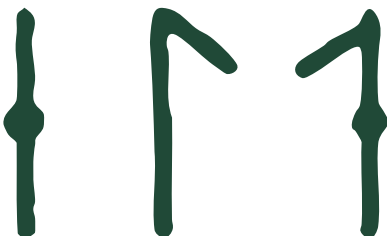
DESSERTS

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

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

