

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

CHANTERELLE SOUP 🌱

with Västerbottens cheese, poppy seeds, sautéed funnel chanterelles, black trumpet mushrooms and maitake mushrooms, pickled shiitake mushrooms, brioche croutons & smoked paprika oil 195 SEK

BAKED BEETROOT 🌱

with olive and feta cheese cream, roasted hazelnuts, pangrattato, beetroot crisps, smoked blackcurrants, dark chocolate & parmesan 185 SEK

MOOSE TARTARE

with fermented Västerås cucumber, tempered egg yolk, buckwheat honey with black truffle, red chili, capers, silver onion & rye bread 195 SEK

SPICE-ROASTED PIKE-PERCH

with lemon-pickled fennel, chive cream, fresh figs, pickled gooseberries & spinach and parsley oil 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

HAKE LOIN

Fish with silky lobster sauce, fennel, cauliflower, pickled melon radish, dill, radish, fried Brussels sprouts, Västerbottens cheese & walnuts 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

WILD BOAR LOIN

marinated with spruce tips, beetroot and red wine jus, pumpkin and carrot purée, sun-dried tomatoes, grilled pearl onions, broccolini, crispy smoked pork belly & fried potatoes 295 SEK

SIRLOIN STEAK (220 g)

Grain fed 200 days. Served with tomato salad, red wine sauce, wild garlic butter & fries 415 SEK

DESSERTS

AUTUMN PUMPKIN

Light pumpkin cream with cardamom and cinnamon, lemon cream, poppy seed streusel, sablé, caramelised pumpkin seeds, lingonberry gel & delicate pumpkin crisps 135 SEK

HONEY CAKE

Three varieties of honey, honey and elderflower syrup, smetana, mascarpone and vanilla cream, lemon curd & fresh blueberries 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

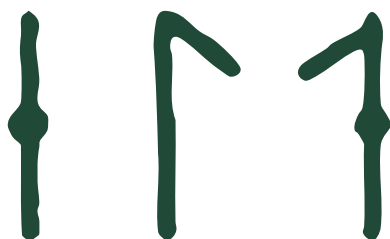
PASTA 🌱

vegetarian bolognese 125 SEK

BELGIAN VANILLA WAFFLE

with whipped cream & strawberry jam 95 SEK

🌱 Vegetarian



RESTAURANT ELD