

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 TOAST 🌱

Creamed chanterelles on toasted brioche with Västerbottens cheese, lumpfish roe & cress 195 SEK

BAKED BEETROOT 🌱

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

BUTTER-FRIED MONKFISH CHEEKS

mussel velouté with lemongrass, pickled red onion, crisp cucumber & pickled jalapeño 195 SEK

VENISON TARTARE

with capers, shallots, green jalapeño, wholegrain mustard, pickled chanterelles, dried tomatoes, tempered egg yolk, cloudberry liqueur, sherry & sourdough croutons with coal 195 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

SWEDISH-FARMED BELUGA STURGEON

with white wine sauce made with grilled cream and smoked butter, pickled gooseberries, citrus-pickled apple, daikon radish, charred cauliflower, lemongrass and jalapeño mayo & lion's mane mushroom 425 SEK

MOOSE TENDERLOIN

Served with pumpkin and potato gratin with Västerbottens cheese, smoked blackcurrants, king oyster mushroom & smoked red wine sauce 435 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

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

CHEESE

Three Swedish cheeses, honey & bread 115 SEK

KIDS MENU

VENISON MEATBALLS

with cream sauce, mashed potatoes, lingonberries, pickled cucumber, parsley 125 SEK

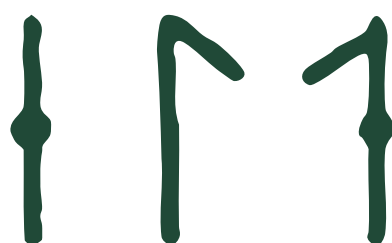
PASTA 🌱

vegetarian bolognese 125 SEK

BELGIAN VANILLA WAFFLE

with whipped cream & strawberry jam 95 SEK

🌱 Vegetarian



RESTAURANT ELD

