

[PLAT DU JOUR - 165]

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHILI GLAZED CHICKEN BREAST yoghurt, legumes	SEARED SALTED SALMON mustard, potato salad	VEAL PATTY cabbage, cucumber, creamy sauce	STEAMED SAITHE waldorf salad, butter	ROASTED BEEF horseradish butter, chard, hasselback potato

[SNACKS]

POTATO CHIPS 85 truffle, gruyère cheese
PORK RILLETTES 75 pickles, toasted bread
RADISHES 65 yoghurt, sesame
OLIVES 85
MARCONA ALMONDS 55

[OYSTERS]

FINES DE CLAIR 35 per pc/350 12 pc
LA RONCE 45 per pc
with classic accompaniments <i>Oysters may cause an allergic reaction</i>

[SALAD & OMELETTE]

BLACKENED TUNA 195 vegetables, peanuts, Sean Connery dressing
FALAFEL 195 sesame, aubergine, yoghurt, mint, feta cheese
SASHIMI 245 aurora, scallops, nori, avocado, yuzu, cilantro
FLANKSTEAK 255 goat cheese, fresh beans, tomato, roasted seeds
OMELETTE 165 ham, gruyère cheese
OMELETTE 195 spinach, parmesan, pine nuts

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!

[HORS D'OEUVRES]

SMOKED MATJES HERRING egg, pickled onion, browned butter, flatbread	165
SWEDISH STYLE SASHIMI cucumber, horseradish, cress	195
SCALLOP clams, parsley, suger snaps	185
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, artichokes	165
GRILLED CABBAGE enoki, truffle, hazelnuts	175
FOIE GRAS AU TORCHON apple, walnuts, celery	235
BEEF TARTARE (Ireland) black radish, capers, egg yolk	155
VEAL SWEETBREAD SCHNITZEL (Holland) peas, horseradish, tartar sauce	245

[MAINS]

TURBOT "GRENOBLE" ON THE BONE beets, capers, browned butter	455
STEAMED SKREI broccoli, fennel, dill, mussels	365
FALLOW DEER FROM TAXINGE cabbage, celeriac, apple, truffle	425
CRISPY CHICKEN FROM BJÄRE (Sweden) oyster mushroom, jerusalem artichoke, onion, tarragon	245
BAKED CELERIAC kale, almond, enoki	195
TRUFFLE PASTA truffle, porcini mushrooms, parmesan	265
GAME MEAT BALLS (Sweden) cream sauce, lingonberry, cucumber, mashed potatoes	215

[SIDES]

HARICOT VERTS yoghurt, lemon	45	TOMATO SALAD	75
POMMES FRITES	45	GREEN SALAD dijonnaise	75

[WHITEFISH ROE
& CAVIAR]

KALIX VENDACE ROE 30 g 290 classic accompaniments
CAVIAR CALVIUS, OSCIETRE 30 g 795 classic accompaniments
TOAST "PELLE JANZON" kalix vendace roe, tenderloin, egg yolk, red onions 265
VEAL TARTARE kalix vendace roe mushrooms, cress 345
MARROW kalix vendace roe, pickled onion, toasted bread, horseradish 290 all dishes can be ordered with caviar calvius oscietre 30g with the addition of 500

[FROM THE GRILL]

CHEEKS OF MONK FISH "BOURGUIGNON" 255 oxtail, mushrooms, smoked pork
FLANKSTEAK "LYONNAISE" (Ireland, Red Hereford) 255 brisket of beef, mustard, pickles
TOURNEDOS "ROSSINI" (Ireland, Red Hereford) 435 duck liver, truffle, morels
ENTRECÔTE (Ireland, Black Angus 30 days old) 250 g 395 marrow, salad, haricot verts,

[DESSERTS]

CRÈME BRÛLÉE 95
SORBET 55
SWEET OF THE DAY 45
THE DAY'S SELECTION OF TRUFFLES/COFFEE CONFECTIONERY 25

