

[SPARKLING WINES]

PERRIER-JOUËT, Grand Brut, champagne	140
LEGRAS & HAAS, Blanc de Blancs, champagne	180
PROSECCO, Bonchelli Brut, Italien (EKO)	100
RICHARD JUHLIN, Languedoc, alkoholfri	105

[APÉRITIFS]

BELLINI/ VIRGIN BELLINI, bubbles, white peach	120/85
FRENCH RIVIERA, Absolut Vodka, St. Germain, Sancerre, chamomile sugar, lemon, mandarin	145
PORTO CERVO, Raro wild Mirto, lime, tonic	130
HUNTER S. THOMPSON, Bacardi 8 yr, yellow Chartreuse, Mezcal, pineapple	155

[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
oysters may cause an allergic reaction

[SALAD & OMELETTE]

BLACKENED TUNA 195 vegetables, peanuts, Sean Connery dressing
FALAFEL 195 sesame, aubergine, yoghurt, mint, feta cheese
SASHIMI 245 aurora salmon, 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, sugar snaps	185
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, jerusalem 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, caramelized cream	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

[BLEAK ROE & CAVIAR]

KALIX VENDACE ROE 30 g 290 classic accompaniments
CAVIAR CALVIUS, OSCIETRE 30 g 795 classic accompaniments
TOAST "PELLE JANZON" 265 kalix vendace, tenderloin, egg yolk, red onions
VEAL TARTARE 295 kalix vendace roe, mushrooms, cress
OX MARROW 290 kalix vendace roe, pickled onion, toasted bread, horseradish

all dishes can be ordered with
caviar calvius, oscietre 30 g with
the addition of SEK 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

[PLAT DU JOUR]

ASK THE WAITER ABOUT
THE DISH OF THE DAY 175

