

[SNACKS]

BREAD & BUTTER (V)
Freshly baked sourdough
& fermented butter
75

POTATO CHIPS & DIP (V)
Romesco, sour cream
& aleppo pepper
95

BOQUERONES
Sourdough toast,
herb cream cheese
& soy sauce
105

POMMES ANNA
Lumpfish roe,
smoked cream cheese
& pickled onions
115

MANGALICA 24 MONTHS
Dry aged pork
from Spain
95

[TARTE FLAMBÉE]

PICKLED RED CHILI (V) 145
Herb mayonnaise, deep fried potato
& fresh herbs

PRESERVED LEMON (V) 145
Thai basil & parmesan

BRESAOLA 165
Pesto & dried tomatoes

[CAVIAR]

A TIN OF CAVIAR 30G 595
Homemade creme fraiche, red onion,
brown butter & blini

A SPOON OF CAVIAR 3G 90

[OYSTERS]

FINE DE CLAIRE No4, (Fra) 45 pp / 450 12 pp

SUPER CHIRONFILS No3, (Fra) 65 pp

There may be a risk associated with consuming raw shellfish

[STARTERS]

BURRATA (V) 190
Grilled plums, pistachios & sourdough croutons

BUTTERFRIED CHANTARELLES (V) 235
Roasted garlic, jerusalem artichoke crème, egg & potatoes

HILLENBERGS TOAST SKAGEN 235/335
Shrimps, dill mayonnaise, vendace roe, preserved lemon crème
& butter fried bread

CHARRED ARCTIC CHAR 245
Burned cucumber, white soy sauce, vinegar gel & horseradish

VENDACE ROE FROM KALIX 30G 395
Homemade creme fraiche, red onion, brown butter & blini

TARTAR FROM SWEDISH BEEF 225/320
Grilled birch, white onion, dijonnaise & rye bread

[MAINS]

ROASTED PUMPKIN (V) 270
Carrot cream, coconut, swiss chard & hazelnuts

TRUFFLE PASTA (V) 295
Tagliatelle, parmesan & autumn truffle

STEAMED COD 390
Cauliflower, soy sauce & ginger

BUTTER FRIED ROOSTER 310
Roasted carrots, point cabbage, chicken velouté & autumn truffle

[SHARING MENU 895/pers]

Courses chosen by the Chef, serves a minimum of two people

Snacks, starters, mains from the grill plus sides & dessert

[FROM THE GRILL]

HALIBUT 375
Grilled cream

VEAL STEAK 250
Rosemary & lemon butter

IBERICO PLUMA 315
Chimichurri

ENTRECÔTE 395
Café de Paris butter & smoked bell pepper crème

[SIDES]

PARMESAN FRIES sweet corn bearnaise 75

FENNEL SALAD cucumber & dill 65

CHARRED LITTLE GEM SALAD parmesan mayonnaise & capers 75

DEEP FRIED POTATOES fennel salt 65

TOMATO SALAD silver onion 85

[DESSERTS]

A SELECTION OF CHEESE 120
With accompaniments

CRÈME BRÛLÉE 110

BLUEBERRIES 140
Whipped pannacotta, almond cake & peppermint

BASQUE CHEESECAKE 140
Cherry, tonka & dark chocolate

CHOCOLATE FONDANT 140
Raspberries, muscovado ice cream & candied hazelnuts

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

