

## Bubbles

MUMM, Cordon Rouge, Champagne — 145

2006 MUMM, Brut Millésimé, Champagne — 185

GEISWEILER MONOPOLE, Crémant de Bourgogne — 105

## Apertifs

KIR AU POMMEAU — 105

Dupont Pommeau de Normandie, Crémant de Bourgogne

ADONIS — 145

Amontillado Sherry, Carpano Classico, Regan's Orange Bitters

BIJOU — 145

Plymouth Gin, Carpano Classico, Green Chartreuse

CARL AUGUST — 145

OP Anderson Aquavit, Noilly Prat, Lemon bitters

SERENDIPITY — 145

Boulard Grand Solage Calvados, apple, mint, Champagne

BEE'S KNEES — 145

Gin, lemon and honey

## Starters

CURED AND LIGHTLY SMOKED SALMON — 135  
cucumber, mustard, lemon, trout roe and cress

THREE OYSTERS — 105

Fines de Claires, house accompaniments  
Incl. a glass of Champagne — 235

SEAFOOD TOAST — 185

lobster, crab, prawns, artichoke and truffle

SASHIMI OF SALMON AND DIVER SCALLOP — 165

avocado, nori mayonnaise and yuzu dressing

VENDACE ROE FROM KALIX 50 gr — 275

red onion, crème fraîche from Järna dairy, lemon and toast

FRIED GOAT CHEESE — 155

beets, honey and watercress

TARTE FLAMBÉE — 145

pickled peppers, burrata and grilled aubergine

STEAK TARTAR — 155 / 255

beetroot, capers, mustard and grilled lettuce

FRIED SWEETBREADS — 175

Jerusalem artichoke, onion, tarragon and soya

FILLET OF BEEF TOAST "PELLE JANZON" — 275

Vendace roe from Kalix, onion and toast

CHARCUTERIE PLATE — 185

fennel salami, salami piccante, dried wild boar ham, Parma 30 months

FOIE GRAS TERRINE WITH OXTAIL — 190

sultana raisins, Sauternes and pistachios

Karl Ljungs set menu — 750

SEAFOOD TOAST, artichoke and truffle

FRIED SWEETBREADS, Jerusalem artichoke, onion, tarragon, soya

FALLOW DEER, celeriac, cabbage, kohlrabi, blackcurrant jus

MILK CHOCOLATE CRÈME, crunchy hazelnut nougat, sea buckthorn sorbet

## Main courses

BAKED CELERIAC — 195

kale, hazelnuts, caramelized cream and whey foam

PAPPARDELLE — 235

porcini mushrooms, truffle, parmesan and parsley

SKREI COD — 315

horse-radish, peas, dill and brandade

HILLENBERGS BOUILLABAISSÉ — 325

cod, monkfish, pulpo, vongole and shrimps

DUCK BREAST ROASTED UNTIL PINK — 285

beluga lenses, citrus and Jerusalem artichoke

GAME MEATBALLS WITH VENISON FROM KIPLINGEBERG — 195

cream sauce, lingonberry jam and cucumber salad

VEAL SAUSAGE WITH CRISPY PATA NEGRA — 210

white beans, tomato, olives and salvia

GRILLED ENTRECÔTE — 385

tomato- and onion salad, comté cheese croquettes and peppery jus

SLOW-COOKED BEEF CHEEK — 245

bacon, porcini mushrooms, carrots and potato purée

FILLET OF BEEF ROSSINI — 395

foie gras, truffle, haricots verts, lardo and morels

FALLOW DEER ROASTED UNTIL PINK — 345

celeriac, cabbage, kohlrabi and a blackcurrant jus

## Desserts

CRÈME BRÛLÉE — 95

LEMON TARTE — 135

meringue, bergamot crème, citrus salad

WARM CLOUDBERRIES — 155

ice cream, sorbet and biscuit

MILK CHOCOLATE CRÈME — 135

crunchy hazelnut nougat, sea buckthorn sorbet

CHOCOLATE AND CARAMEL TART — 145

espresso ice cream and caramelized chocolate

PINEAPPLE CARPACCIO — 135

pomegranate, coconut crème and herb sorbet

CHEESES OF THE DAY — 145 / 50

house accompaniments

SORBET OF THE DAY — 55

TRUFFLE/PETIT FOUR — 25

Selection of the day by Sara Hultberg