

[SNACKS]

BREAD & BUTTER
Freshly baked sourdough,
fermented butter
75

ALMNÄS TEGEL
Cheese from Almnäs Bruk
120

POTATO CHIPS & DIP
Lumpfish roe, sour cream,
preserved lemon & chives
125

MANGALICA 24 MONTH
Dry aged pork
from Spain
95

DUCK LIVER PATÉ
Swedish duck liver,
fermented carrot
95

[TARTE FLAMBÉE]

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

EXTRA AGED GRUYÈRE 185
Preserved lemon cream, autumn truffle

LUMPFISH ROE 155
Sour cream, chives, red onion

[CAVIAR]

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

A SPOON OF CAVIAR 3G 90

[OYSTER]

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

SUPER CHIRONFILS No3, (Fra) 60 pp

GRATINATED OYSTER 75
Bone marrow, shallot & vinegar

oysters can cause an allergic reaction

[STARTERS]

CHARRED JERUSALEM ARTICHOKE (V) 185
Pickled apple, sunflower seed, cold pressed canola oil, lemon

HILLENBERGS TOAST SKAGEN 235/335
Lumpfish roe, preserved lemon cream & butter fried bread

SEARED SCALLOP 295
Langoustine broth, forest mushroom, brown butter, seagrapes

VENDACE ROE BOTTENVIKEN 30G 395
Home made creme fraiche, red onion, brown butter & blini

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

[MAINS]

BROCCOLINI & ARANCINI (V) 275
Basil, pistou & macadamia dressing

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

BAKED SEABASS 355
Champagne butter sauce with oyster & celeriac puree

BRAISED LAMB SHANK 345
Red wine sauce, white beans, onion & freshly grated autumn truffle

[FROM THE GRILL]

HALIBUT 345
Smoked cream

DUCK BREAST CANETTE 290
Gravy with grilled plum

PORK CUTLET 250
Chili Adobo

ENTRECÔTE 395
Café de Paris butter & smoked bell pepper crème

[SIDES]

PARMESAN FRIES sweet corn bearnaise 75

ENDIVE white beans & red grapefruit 65

CHARRED GREEN BEANS shallot & grilled vinaigrette 75

DEEP FRIED POTATOES fennel salt 65

TOMATO SALAD tomatoes from Karintorp & onion 85

[DESSERTS]

A SELECTION OF CHEESE 120
With condements

CRÈME BRÛLÉE 110

ALMOND CAKE 140
Blackberry sorbet, whipped panna cotta,
brown butter crumble

SWEDISH APPLES 140
Apple compote, poppy seed cake & cardamom ice cream

CHOCOLATE FONDANT 140
Cherries, coffee ice cream & white chocolate

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

[SHARING MENU 895/pers]

Courses chosen by the Chef, served from minimum of two people

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

