

[SNACKS]

BREAD & BUTTER [V]
Freshly baked sourdough
& fermented butter
75

POTATO CHIPS & DIP [V]
Romesco, sour cream
& aleppo pepper
95

BOQUERONES
Sourdough toast,
ramson butter & soy sauce
105

MUSSELS
White wine, tomato
& lovage
110

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

BLACK KALE [V] 145
Salt roasted hazelnuts & red onion marmalade

PRESERVED LEMON [V] 145
Thai basil & parmesan

[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] 60 pp

GRATINATED OYSTER 75
Bone marrow, shallot & vinegar

oysters can cause an allergic reaction

[STARTERS]

BURRATA [V] 185
Strawberry, crutons, pine nuts, jalapeño & mint

WHITE ASPARGUS [V] 240
Confit egg yolk, white soy sauce, almonds & brown butter

HILLENBERGS TOAST SKAGEN 235/335
Vendace roe, preserved lemon crème & butter fried bread

BUTTER FRIED SCALLOPS 270
Grilled butter, green asparagus & pickled fennel

VENDACE ROE FROM KALIX 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]

GRILLED CAULIFLOWER [V] 255
Ras el hanout, marcona almonds, pomegranate, yoghurt & mint

TRUFFLE PASTA [V] 295
Tagliatelle, parmesan & summer truffle

BAKED CURED CHAR 325
Yuzu fennel, elderflower butter sauce, shelling peas & smoked trout roe

BUTTER FRIED ROOSTER 285
Spring primeurs, gruyère, chicken velouté & ramson butter

[SHARING MENU 895/pers]

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

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

[FROM THE GRILL]

HALIBUT 375
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

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 condements

CRÈME BRÛLÉE 110

CLOUDBERRY & PANCAKE 140
Roasted almonds, amaretto syrup & vanilla ice cream

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

RHUBARB 140
Vanilla panna cotta, oat & white chocolate crumbles & timut pepper

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

