

[SNACKS]

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

BURRATA (V)
Strawberry, jalapeño
& mint
135

POTATO CHIPS & DIP
Romesco, sour cream
& aleppo pepper
95

MANGALICA 24 MONTH
Dry aged pork
from Spain
95

MUSSEL
White wine, tomato
& lovage
110

[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

[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
Vendace roe, preserved lemon crème & butter fried bread

SEARED SCALLOP 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 HISPI CABBAGE (V) 275
Almond potato crème, roasted vegetable red wine gravy,
pickled onion, hazelnuts & potato confit

TRUFFLE PASTA (V) 295
Tagliatelle, parmesan & butter fried morels

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

[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

ENDIVE white beans & red grapefruit 65

CHARRED GREEN BEANS shallot & grilled vinaigrette 75

DEEP FRIED POTATOES fennel salt 65

TOMATO SALAD 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, wheat, white chocolate crumbles & timut pepper

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

