

[ SNACKS ]

BREAD & BUTTER (V)  
Freshly baked sourdough  
& homemade 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 ]

TRUFFLE (V) 175  
Oyster mushroom, cream cheese  
& autumn truffle

VENDACE ROE FROM KALIX 235  
Preserved lemon cream, red onion & chives

[ 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

*There may be a risk associated with consuming raw shellfish*

[ BRUNCH SANDWICH 225 ]

[ AVOCADO ]

Avocado cream,  
poached eggs & pecorino

[ CHICKEN ]

Bacon, manchego  
& tomato

[ ROYAL ]

Cured salmon,  
poached eggs & hollandaise

[ BENEDICT ]

Mangalica, poached eggs  
& hollandaise

[ STEAK ]

Fried onion, dijon, egg yolk  
& horseradish

[ BRUNCH SPECIAL ]

FRENCH TOAST 195  
Caramelized banana, fresh berries & cream

TRUFFLE SCRAMBLED EGGS 235

LOBSTER MAC AND CHEESE 295  
Lobster, gruyere & macarons

STEAK & EGG 395  
Entrecote, eggs & potatoes

[ SMALL & TASTY TO EVERYTHING ]

GREEN SALAD 65

PARMESAN FRIES 65

TOMATO SALAD 75

BOWL greek yoghurt fresh berries & granola 75

BASKET brioche & croissant 85

STEKT BACON 55

MAC N CHEESE 95

[ OMELETTER ]

OMELETTE WITH MUSHROOMS (V) 195  
Gruyère, spinach

OMELETTE WITH BACON 195  
Gruyère, chili sauce

[ STARTERS ]

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

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

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

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

TARTAR FROM SWEDISH BEEF 225  
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

CURED SALMON 285  
Mustard dressing, cucumber, dill stewed potatoes

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

[ DESSERTS ]

A SELECTION OF CHEESE 120  
With accompaniments

CRÈME BRÛLÉE 110

A SCOOP OF ICE CREAM OR SORBET 60

CANDY FROM THE TABLE 55/pp

PASTRY FROM THE TABLE 85/pp

