

[SNACKS]

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

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

GOUGÈRE [V]
Winter truffle
& gruyère cream
120

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
& winter truffle

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

GUANCIALE 210
Egg cream, pecorino & black pepper

[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] 65 pp

There may be a risk associated with consuming raw shellfish

[STARTERS]

BURRATA [V] 195
Cured citrus, tagetes herb & wheat crisp

CONFITED LEEK [V] 245
Roasted garlic, macadamia & winter truffle

HILLENBERGS TOAST SKAGEN 235/335
Shrimps, dill mayonnaise, vendace roe, preserved lemon crème
& butter fried bread

CHARRED ARCTIC CHAR 245
Burned cucumber, white soy sauce, vinegar gel & horseradish

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

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

[MAINS]

MUSHROOM & GREEN TOMATO [V] 270
Pepper mayonnaise, crispy bread & sage

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

BAKED SEA BASS 365
Celeriac, apple & sandefjord sauce

BRAISED OX CHEEK 285
Potato puree, lingonberries, bacon & maple Syrup

[SHARING MENU 895 / pp]

Courses chosen by the Chef, serves a minimum of two people

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

[FROM THE GRILL]

HALIBUT 375
Grilled cream

PICANHA 265
Grilled bell pepper

IBERICO PLUMA 325
Chimichurri

ENTRECÔTE 395
Café de Paris butter & smoked bell pepper crème

[SIDES]

PARMESAN FRIES sweet corn bearnaise 75

ENDIVE SALAD blood grapefruit, walnut & elderflower 70

GRATINATED CAULIFLOWER béchamel, gruyère & panko 75

DEEP FRIED POTATOES fennel salt 65

TOMATO SALAD silver onion 85

[DESSERTS]

A SELECTION OF CHEESE 120
With accompaniments

CRÈME BRÛLÉE 110

BLUEBERRIES 140
Whipped pannacotta, almond cake & peppermint

BASQUE CHEESECAKE 140
Cherry, tonka & dark chocolate

CHOCOLATE FONDANT 140
Raspberries, muscovado ice cream & candied hazelnuts

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

