

[ SNACKS ]

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

POTATO CHIPS & DIP  
Lumpfish roe, sour cream  
& cured lemon  
115

GOUÛÈRE (V)  
Winter truffle  
& gruyère cream  
120

BOQUERONES  
Sourdough toast,  
herb cream cheese  
& soy sauce  
105

CROQUETTES  
Mangalica, manchego  
& ramson  
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 895  
Homemade creme fraiche, red onion,  
brown butter & blini

A SPOON OF CAVIAR 3G 110

[ 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

LEEK CONFIT (V) 245  
Roasted garlic, macadamia & winter truffle

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

PAN SEARED SCALLOP (V) 325  
Green asparagus, ramson, trout roe & butter sacue

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 ]

PAN SEARED KING OYSTER MUSHROOM (V) 290  
Tomato broth, asparagus, coco beans & ramson

TRUFFLE PASTA (V) 305  
Tagliatelle, parmesan & winter truffle

STEAMED COD LOIN 415  
White asparagus, oyster & champagne

BRASIED LAMB SHANK 395  
Apple cider vinegar, corn & asparagus

[ 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 385  
Grilled cream

PICANHA 265  
Grilled peppers

IBERICO PLUMA 325  
Chimichurri

ENTRECÔTE 435  
Café de Paris butter & smoked 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

POACHED RHUBARB 145  
Almond cake, caramel & rhubarb sorbet

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

