

[SNACKS]

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

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

GOUGÈRE (V)
Spring truffle
& gruyère crème
120

TACO
Langoustine, dill
& vendace roe from kalix
105 pcs

CROQUETTES
Mangalica, manchego
& ramson
115

MANGALICA 24 MONTHS
Dry aged pork
from Spain
95

[TARTE FLAMBÉE]

CHÉVRE (V) 175
Pear & pine nuts

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

MORTADELLA 220
Stracciatella & pistachios

[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) 205
Rhubarb, pistachio & chili

POACHED WHITE ASPARAGUS (V) 285
Macadamia, egg yolk & lemon

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 & spring 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

CUCUMBER SALAD beets, elderflower & walnuts 70

CARROTS star anise & butter 95

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

