

[SNACKS]

SOURDOUGH BREAD
& FERMENTED BUTTER (V)
80

GOUGÈRE (V)
Autumn truffle
& gruyère
125

POTATO CHIPS & DIP (V)
Artichoke, sour cream
& jalapeño
125

SNOW CRAB
Brioche, crème fraîche
& vendace roe from Kalix
120 pcs

CONFIT POTATO
Duck fat, trout roe
& smetana
130

CURED DUCK BREAST
House made charcuterie
of french duck breast
135

[TARTE FLAMBÉE]

CARAMELIZED ONION 195
Confit potatoes, cream cheese & pecorino

VENDACE ROE FROM KALIX 250
Preserved lemon, sourcream, red onion & chives

[CAVIAR]

A TIN OF CAVIAR 30G 895
Crème fraîche,
brown butter & blini

A SPOON OF CAVIAR 3G 115

[OYSTERS]

FINE DE CLAIRE No4, (Fra) 50 pp / 500 12 pp

SUPER CHIRONFILS No3, (Fra) 70 pp

There may be a risk associated with consuming raw shellfish

[STARTERS]

STRACCIATELLA (V) 225
Citrus, pistachio & marigold

RISOTTO (V) 295/370
Morels, spruce & roasted garlic

HILLENBERGS TOAST SKAGEN 245/365
Shrimps, dill mayonnaise, vendace roe & cured lemon

PAN-SEARED SCALLOP 325
Grilled butter, garden pea & oyster mushroom

VENDACE ROE FROM KALIX 30G 415
Crème fraîche, brown butter & blini

STEAK TARTAR 235/345
Grilled birch, dijonnaise & rye bread

[MAINS]

SALT BAKED BEETS (V) 295
Ricotta, currant & hazelnuts

TRUFFLE PASTA (V) 320
White wine, parmesan & autumn truffle

STEAMED LOIN OF COD 475
Leek, whey & smoked roe

CONFIT DUCK LEG 395
Bone marrow, celariac & apple

[FROM THE GRILL]

HALIBUT 405
Grilled cream

PICANHA 290
Grilled peppers

IBERICO PLUMA 355
Chimichurri

ENTRECÔTE 455
Café de Paris butter & smoked pepper crème

[SIDES]

PARMESAN FRIES sweet corn bearnaise 80

CUCUMBER SALAD beets, elderflower & walnuts 75

FRIED BRUSSEL SPROUTS Pancetta, pecorino & honey 115

FRIED POTATOES fennel salt 65

TOMATO SALAD silver onion 90

[DESSERTS]

A SELECTION OF CHEESE 145
With accompaniments

CRÈME BRÛLÉE 115

GRILLED APPLE ICE CREAM 155
Olive oil cake, cardamom & hazelnuts

CHOCOLATE CREMOSO 105
Olive oil & sea salt

A SCOOP OF ICE CREAM OR SORBET 65

CHOCOLATE PRALINE 50

[SHARING MENU 945 / pp]

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

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

