

[ SNACKS ]

SOURDOUGH BREAD  
& FERMENTED BUTTER (V)  
80

CRISPY FRIED ENOKI (V)  
Ramson mayonnaise  
& pecorino  
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 HAM  
From Hemgård  
105

[ TARTE FLAMBÉE ]

PORTABELLO (V) 195  
Confit garlic, thyme & parmesan

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) 230  
Ramson, rhubarb, spruce & pine nuts

WHITE ASPARGUS (V) 295  
Macadamia nuts, summer truffle & cured egg yolk

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

PAN-SEARED SCALLOP 340  
Grilled butter, garden peas & oyster mushroom

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

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

[ MAINS ]

GRILLED GREEN ASPARGUS (V) 315  
Ramson, morels & egg

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

ARCTIC CHAR 365  
Langoustine stock, fennel & saffron

STUFFED QUAIL 405  
Chicken stock, shiitake & spring onion

[ SHARING MENU 945 / pp ]

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

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

[ FROM THE GRILL ]

TURBOT 425  
Butter sauce  
Add caviar baerii 215

PICANHA 305  
Grilled bell peppers

IBERICO PLUMA 355  
Chimichurri

ENTRECÔTE 480  
Café de Paris butter & smoked pepper crème

[ SIDES ]

FRIED POTATOES fennel salt 65

PARMESAN FRIES sweet corn bearnaise 80

FENNEL SALAD apple, cucumber & dill 80

TOMATO SALAD silver onion 90

FRIED BRUSSEL SPROUTS pancetta, pecorino & honey 115

[ DESSERTS ]

A SELECTION OF CHEESE 145  
With complements & seed crisp bread

CHOCOLATE CREMOSO 105  
Olive oil & sea salt

CRÈME BRÛLÉE 115

BANANA CAKE 150  
Banana caramel, pineapple, rum whipped cream & pecans

FORCED RHUBARB 65  
Tonka, hibiscus, toasted oats & white chocolate

A SCOOP OF ICE CREAM OR SORBET 65

CHOCOLATE PRALINE 50

