

[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 Hemgården
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 345
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

[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

[SHARING MENU 945 / pp]

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

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

