

PRE-DINNER COCKTAILS & SNACKS

French 75, Perfect Manhattan, White Negroni, Bellini
155

Caviar <i>Brown butter – brioche</i> 95	Crispy pork rind <i>Cheese – green chili</i> 60
Scallop tartare <i>Cucumber – wasabi – apple</i> 70	Fried broccoli <i>Lemon – parmesan</i> 55

STARTERS

Vendace roe from Bottenviken <i>Potatoes – sour cream – pickled onion – fennel</i>	265
Blackened reindeer tartare <i>Mace – bayleaf mayonnaise – confit onion – apple</i>	175
Mushroom variation <i>Truffle – Marcona almonds – parmesan</i>	155
Torched langoustine <i>Lard – leek – horseradish – dried savoy cabbage – butter sauce</i>	255
Grilled gem salad 1/2 or 1/1 <i>IPA vinegar dressing – hazelnuts – avocado – truffle pecorino – shallots</i>	115 / 185
Daily oysters <i>Shallot vinegar – lemon – At Six hot sauce</i>	40/ pc

CHEF JUVA'S SEASONAL RECOMMENDATION

Pan-fried scallops <i>Langoustine sauce – pancetta – fennel & onion cream – pointed cabbage</i>	275
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MAINS

Ovenbaked Arctic char <i>Grilled cauliflower – char roe – smoked butter sauce – crispy chicken skin</i>	295
Pan fried spiced roe deer <i>Savoy cabbage – crispy brussel sprouts – browned onion mayonnaise – minus 8 vinegar – endive</i>	340
Butter poached turbot <i>Scallop – parsnip – kohlrabi – bottarga – pickled cucumber – wine sauce</i>	365
Jerusalem artichoke variation <i>Truffle – long pepper – cabbage butter</i>	185
Glazed corn-fed duck <i>Pak choy – pumpkin – mushrooms – coriander</i>	285
Vietnamese chicken bouillon <i>Prawn dumplings – seared squid – macadamia nuts</i>	255
Baked Pike Perch from Hjälmarén to share <i>Fried broccoli – chorizo butter – pickled tomatoes – sage – almonds</i>	590

DESSERTS

Roasted ice cream <i>Blood orange crème – salted macadamia nuts – coffee meringue</i>	130
Sea buckthorn sorbet <i>Chocolate cream – praliné – macaron</i>	120
Almond cake <i>Rosehip sorbet – cream – apple</i>	125
Blue cheese from Sörmland <i>Fried brioche – apple – hazelnuts</i>	145
Truffle	45

CHAMPAGNE & SPARKLING

GL / BTL

MV "R" Ruinart Brut, Ruinart <i>Champagne, France</i>	160 / 880
MV Rosé Réserve, Charles Heidsieck <i>Champagne, France</i>	195 / 1150
MV Nyetimber Classic Cuvée, Nyetimber <i>West Sussex, England</i>	170 / 950
MV Cava Castillo d'Montblanc Brut, Bodegas Concavins <i>Catalonia, Spain</i>	120 / 520

WHITE WINE

GL / BTL

2015 Chablis, Joseph Drouhin <i>Bourgogne, France</i>	145 / 650
2017 Sancerre, Clos du Roy, Domaine Champault <i>Loire, France</i>	145 / 650
2017 Docil Loureiro, Niepoort <i>Vinho Verde, Portugal</i>	120 / 480
2017 Fransola, Familia Torres <i>Penedès, Spain</i>	145 / 650
2016 Don Miguel Vineyard La Masia, Marimar Estate <i>Russian River Valley, USA</i>	165 / 795
2016 Riesling Trocken, Kloster Eberbach <i>Rheingau, Germany</i>	130 / 550

ROSÉ WINE

GL / BTL

2016 Whispering Angel, Château de Esclans <i>Provence, Frankrike</i>	140 / 620
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RED WINE

GL / BTL

2015 Côtes du Rhône Village, Domaine de la Biscarelle <i>Rhône, France</i>	120 / 480
2013 Campo Alegre, François Lurton <i>Toro, Spain</i>	165 / 795
2016 Langhe Nebbiolo, Massolino <i>Piemonte, Italy</i>	150 / 680
2016 The Butcher Pinot Noir, Schwarz <i>Burgenland, Austria</i>	155 / 700
2017 Syrah Les Vignes d'a Côte, Cave Yves Cuilleron <i>Rhône, France</i>	145 / 650
2016 Malbec, Terrazas <i>Mendoza, Argentina</i>	130 / 550

PREMIUM WINES BY THE GLASS

5CL / 10CL / 15CL

2017 Organic Mosel-Riesling (Orange), Sybille Kuntz <i>Mosel, Germany</i>	60	115	155
2013 Cabernet Sauvignon, Dunn Vineyards <i>Napa Valley, USA</i>	135	265	390
2013 Barbaresco, Gaja <i>Piemonte, Italy</i>	150	295	425

DRAUGHT BEER

Brooklyn East IPA	86	Carlsberg Export	75
Kronenbourg Blanc	75	NCB Kellerbier	82

BOTTLED BEER AND CIDER

Carlsberg Hof	68	Hoegaarden	74
Dugges Pils	72	Luma Lager	75
Goose Island IPA	90	Omnipollo Zodiac IPA	84
Somersby Double Press	72	Mikkeller K:rllek Pale Ale	82

NON-ALCOHOLIC

Nordaq Fresh still and sparkling	45	Pepsi, Pepsi Max	38
Cloudy Apple Juice	55	Zingo, 7-up	38
Ginger Beer	55	Coconut Water	55
Non-alcoholic Beer	45	Verjus Non-alcoholic Wine	85

All prices in SEK and inclusive of VAT.
For dietary requirements and food allergies, please ask one of our team members for assistance.
All our fish is KRAV-certified and MSC/ASC-certified.