

PRE-DINNER COCKTAILS & SNACKS

French #75	Caviar 95
Perfect Manhattan	Oyster leaf mayonnaise – onion – nori
White Negroni	Grilled pumpkin 55
	Kimchi – sesame – wasabi
Bellini	Fried broccoli 65
155	Lemon – parmesan

STARTERS

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

MAINS

Ovenbaked Arctic char	295
<i>Grilled cauliflower – char roe – smoked butter sauce – crispy chicken skin</i>	
Pan fried roe deer	345
<i>Savoy cabbage – crispy brussel sprouts – browned onion mayonnaise – minus 8 vinegar – endive</i>	
Blackened cod	335
<i>Scallops – parsnip – crown dill – kohlrabi</i>	
Smoked beets	195
<i>Sesame cream – tomato – fried onion – espelette pepper</i>	
Glazed corn-fed duck	285
<i>Pak choy – pumpkin – mushrooms – coriander</i>	
Baked Pike Perch from Hjälmaren to share	590
<i>Fried broccoli – chorizo butter – pickled tomatoes – sage – almonds</i>	

CHEF JUVA'S SEASONAL RECOMMENDATION

Seared beef fillet	385
<i>Rooster liver butter – tomato – mustard seeds – hazelnuts – endive – broccoli</i>	
<i>* 5 sek from this dish will be donated to our charity partner organisation Hand in Hand </i>	

DESSERTS

Cherry & chocolate	130
<i>Cherry sorbet – chocolate truffle – red beets – black tea</i>	
Citrus & ginger	125
<i>Calamansi curd – fried sponge cake – ginger truffle – caramelized nuts – chili</i>	
Mandarin & dark rum	135
<i>Mandarin sorbet – rum cream – almond croquant – muscavado meringue</i>	
Blue cheese from Sörmland	145
<i>Fried brioche – apple – hazelnuts</i>	
Truffle	45

CHAMPAGNE & SPARKLING

GL / BTL

MV Brut, Veuve Clicquot	160 / 880
<i>Champagne, France</i>	
MV Rosé Réserve, Charles Heidsieck	195 / 1150
<i>Champagne, France</i>	
2005 Bouché, Père & Fils	195 / 1150
<i>Champagne, France</i>	
MV Cava Castillo d'Montblanc Brut, Bodegas Concavins	120 / 580
<i>Catalonia, Spain</i>	

WHITE WINE

GL / BTL

2016 Chablis, Joseph Drouhin	145 / 650
<i>Bourgogne, France</i>	
2017 Sancerre, Pascal Jolivet	145 / 650
<i>Loire, France</i>	
2017 Soave Roncathe	120 / 480
<i>Corte Moschina, Veneto, Italy</i>	
2017 Fransola, Familia Torres	145 / 650
<i>Penedès, Spain</i>	
2016 Don Miguel Vineyard La Masia, Marimar Estate	165 / 795
<i>Russian River Valley, USA</i>	
2016 Riesling Trocken, Kloster Eberbach	130 / 550
<i>Rheingau, Germany</i>	

ROSÉ WINE

GL / BTL

2016 Whispering Angel, Château de Esclans	140 / 620
<i>Provence, France</i>	

RED WINE

GL / BTL

2017 Favourite Son Cabernet Sauvignon	120 / 480
<i>Parker Coonavarra, Australia</i>	
2013 Campo Alegre, François Lurton	165 / 795
<i>Toro, Spain</i>	
2016 Langhe Nebbiolo, Massolino	150 / 680
<i>Piemonte, Italy</i>	
2016 The Butcher Pinot Noir, Schwarz	155 / 700
<i>Burgenland, Austria</i>	
2017 Syrah Les Vignes d'a Côte, Cave Yves Cuilleron	145 / 650
<i>Rhône, France</i>	
2016 Malbec, Terrazas	130 / 550
<i>Mendoza, Argentina</i>	

PREMIUM WINES BY THE GLASS

5CL / 10CL / 15CL

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

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
Pang Pang IPA Hökarängen	96	Omnipollo Zodiac IPA	84
Somersby Double Press	72	Mikkeller K:rlek 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.