

PRE-DINNER COCKTAILS & SNACKS

French #75	Caviar 95 <i>Crispy tapioca – pickled onion</i>
Perfect Manhattan	Grilled pumpkin 55 <i>Kimchi – sesame – wasabi</i>
White Negroni	Fried broccoli 65 <i>Lemon – parmesan</i>
Bellini 155	


STARTERS

Green asparagus & crispy veal sweetbreads <i>Ramson – horseradish – crispy kale</i>	165
White asparagus & baked egg <i>Smoked cheese cream – crispy chicken skin – pickled onion</i>	160
Pan fried squid <i>New potatoes – smoked butter – ramson</i>	145
Blackened lamb tartare <i>Espelette pepper – sesame – fried onion – tomato</i>	155
Mushroom variation <i>Truffle – Marcona almonds – parmesan</i>	160
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

MAINS

Grilled pike-perch <i>Torched white asparagus – butter sauce – cauliflower sprouts – tarragon – fennel – fried nettles</i>	310
Ovenbaked Arctic char <i>Grilled pointed cabbage – char roe – smoked butter sauce – crispy chicken skin</i>	305
Pan fried roe deer <i>Savoy cabbage – crispy brussel sprouts – browned onion mayonnaise – minus 8 vinegar – endive</i>	345
Blackened cod <i>Scallop – parsnip – crown dill – kohlrabi</i>	335
Cauliflower variation <i>Grilled carrot – browned butter – hazelnuts – pecorino</i>	205
Grilled chicken from Bosarp <i>Truffle – grilled cauliflower sprouts – corn – tarragon</i>	275
Baked Pike Perch from Hjälmaren to share <i>Fried broccoli – chorizo butter – pickled tomatoes – sage – almonds</i>	590

CHEF JUVA'S SEASONAL RECOMMENDATION

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

Rhubarb variation <i>Butter biscuits – cardamom – vanilla</i>	130
Cherry & chocolate <i>Cherry sorbet – chocolate truffle – red beets – black tea</i>	130
Citrus & ginger <i>Calamansi curd – fried sponge cake – ginger truffle – caramelized nuts – chili</i>	125
Mandarin & dark rum <i>Mandarin sorbet – rum cream – almond croquant – muscovado meringue</i>	135
Brillat Savarin <i>Macadamia nuts – browned butter – lemon</i>	145
Truffle	45

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.

CHAMPAGNE & SPARKLING

GL / BTL

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

WHITE WINE

GL / BTL

2016 Chablis, Joseph Drouhin <i>Bourgogne, France</i>	145 / 680
2017 Sancerre Vieilles Vignes, Domaine Franck Millet <i>Loire, France</i>	145 / 680
2018 Soave Roncathe <i>Corte Moschina, Veneto, Italy</i>	120 / 480
2017 Fransola, Familia Torres <i>Penedès, Spain</i>	145 / 650
2017 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, France</i>	140 / 620
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RED WINE

GL / BTL

2016 Favourite Son Cabernet Sauvignon <i>Parker Coonavarra, Australia</i>	120 / 480
2013 Campo Alegre, François Lurton <i>Toro, Spain</i>	165 / 795
2016 Langhe Nebbiolo, Massolino <i>Piemonte, Italy</i>	150 / 680
2017 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	90	Carlsberg Export	75
Kronenbourg Blanc	79	NCB Kellerbier	86

BOTTLED BEER AND CIDER

Carlsberg Hof	68	Hoegaarden	74
Dugges Pils	75	Luma Lager	75
Goose Island IPA	92	Omnipollo Zodiac IPA	89
Somersby Double Press	75	Mikkeller K:rlek Pale Ale	87

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