

PRE-DINNER COCKTAILS & SNACKS

French #75	Vendace roe 85 <i>Smoked crème fraîche – pickled onion</i>
Perfect Manhattan	Carrot 75 <i>Truffle – macadamia nuts</i>
White Negroni	Fried broccoli 65 <i>Lemon – parmesan</i>
Bellini 155	

STARTERS

Marinated scallops <i>Browned butter – cucumber – mango – soy</i>	150
Pan fried squid <i>New potatoes – smoked butter – ramson</i>	155
Blackened lamb tartare <i>Espelette pepper – sesame – fried onion – tomato</i>	155
Grilled cucumber <i>Dill – spiced cheese – green chili – seaweed caviar</i>	145
Grilled gem salad 1/2 or 1/1 <i>IPA vinegar dressing – hazelnuts – avocado – truffle pecorino – shallots</i>	135 / 195
Daily oysters <i>Shallot vinegar – lemon – At Six hot sauce</i>	40/ pc

MAINS

Ovenbaked Arctic char <i>Grilled pointed cabbage – char roe – smoked butter sauce – crispy chicken skin</i>	315
Grilled Secreto Iberico <i>New onion – lovage – yellow wax beans – green tomato</i>	320
Blackened cod <i>Broccolini – radish – coriander – macadamia nuts</i>	335
Cauliflower variation <i>Grilled carrot – browned butter – hazelnuts – pecorino</i>	210
Grilled chicken from Bosarp <i>Truffle – grilled cauliflower sprouts – corn – tarragon</i>	295
Baked Pike Perch from Hjälmaren to share <i>Fried broccoli – chorizo butter – pickled tomatoes – almonds</i>	590

DESSERTS

Gooseberry & sorrel <i>Salted caramel – cream cheese – pecan nuts</i>	125
Raspberry & white chocolate <i>Coconut – yuzu – pistachio</i>	125
Rhubarb variation <i>Butter biscuit – cardamom – vanilla</i>	130
Brillat Savarin <i>Macadamia nuts – browned butter – lemon</i>	145
Truffle	45

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 / FL

2018 Petit Chablis, Le Domaine d'Henri <i>Bourgogne, France</i>	145 / 680
2018 Sancerre Vieilles Vignes, Domaine Franck Millet <i>Loire, France</i>	145 / 680
2017 Soave Classico, Pieropan <i>Veneto, Italy</i>	130 / 550
2017 Marius Pays d'Oc, M. Chapoutier <i>Rhône, France</i>	120 / 480
2017 Don Miguel Vineyard La Masia, Marimar Estate <i>Russian River Valley, USA</i>	165 / 795
2011 Baiken Riesling aus dem Cabinetkeller, Kloster Eberbach <i>Rheingau, Germany</i>	155 / 700

ROSÉ WINE

GL / FL

2018 Whispering Angel, Château de Esclans <i>IGP Méditerranée, France</i>	140 / 620
2018 Du Kif, Ultimate Provence <i>Côtes de Provence, France</i>	120 / 480

RED WINE

GL / FL

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
2016 Bourgogne Pinot Noir, Domaine Faiveley <i>Bourgogne, France</i>	155 / 700
2012 Mountainside Red Wine, Acumen Vineyards <i>Napa Valley, USA</i>	210 / 995
2016 Malbec, Terrazas <i>Mendoza, Argentina</i>	130 / 550

PREMIUM WINES BY THE GLASS

5CL / 10CL / 15CL

2009 Ermitage Ex-Voto Blanc, E. Guigal <i>Rhône, France</i>	100	195	280
2006 Barbaresco Staderi, La Spinetta <i>Piemonte, Italy</i>	140	270	395
2016 Sonoma County Pinot Noir, William Selyem <i>Sonoma, USA</i>	115	225	335

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

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.