

TAKE-AWAY MENU

LUNCH V.14

MONDAY TO FRIDAY 11:30 TO 14:00

Crispy cod 160

Crushed potatoes - Brown butter mayonnaise - horseradish

Grilled chicken 160

Carrot cream - crispy broccoli - fermented daikon

Baked cauliflower 160

Soy mayonnaise - pickled tomato - hazelnuts

ALL DAY MENU

MONDAY TO FRIDAY FROM 14:00 TO 23:00

SATURDAY TO SUNDAY FROM 12:00 TO 23:00

SNACKS

Nori spiced crisps 65

Sesame mayonnaise

Tempura deep-fried broccolini 75

Gochujang dip

Szechuan fried edamame beans 70

Chili salt

STARTERS

Fried chicken wings 120

Vietnamese cucumber salad, ginger sauce

Korean spareribs 165

Star anise, fermented radish

Torched & cured rainbow trout slider 115

Browned butter mayonnaise, gari pickle

Deep-fried tofu slider 115

Sesame coleslaw, Thai basil, five spice, mayonnaise

Veal tartare 160

Chive mayonnaise, pickled jerusalem artichoke, almonds, truffle

Marinated scallop 185

Calamansi vinegar, grilled plum, cucumber, crispy potatoes

MAINS

Beef burger 165

Brisket, comté, pickled onion, tomato, mayonnaise, brioche

Grilled gem salad 155

IPA dressing - hazelnuts - avocado - baked shallots - Almnäs

Tegel cheese

Baked Arctic char 285

Fried broccolini - trout roe - wasabi - crispy celeriac

Crispy lamb saddle 275

Jerusalem artichoke cream - grilled endive - mustard seeds - garlic

Butter fried skrei 290

Langoustine sauce - smoked cod roe - cauliflower - lobster chips

Grilled savoy cabbage 215

Pickled celeriac - puffed dinkel - torched onion - chive oil

