

SNACKS

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|---|---|
| Gratinated oyster 65 <i>Bacon – Champagne Hollandaise</i> | Crispy broccoli 65 <i>Lemon – Parmesan</i> |
| Black cabbage crisp 55 <i>Browned butter crème – Espelette</i> | Caviar 65 <i>Fried brioche – smetana – crispy potato</i> |

STARTERS

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| Fried shimeji mushroom <i>Pickled trumpet – red onion – water cress – Grana Padano – truffle</i> | 140 |
| Cured reindeer <i>Juniper mayonnaise – lingonberry powder – rye croutons</i> | 155 |
| Glazed turnip <i>Goat cheese crème – carrot – star anise – thyme – lemon</i> | 145 |
| Poached lobster <i>Butter fried salsify – hazelnut – lardo – Vadouvan</i> | 185 |
| Torched lamb tartare <i>Nutmeg mayonnaise – onion – tomato – rosemary – chestnuts</i> | 160 |

MAIN COURSES

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| Grilled brown trout <i>Romanesco – trout roe – grilled butter – almond potatoes – kohlrabi</i> | 275 |
| Poached turbot <i>Savoy cabbage – grapes – oyster leafs – crown dill oil – white wine sauce</i> | 305 |
| Jerusalem artichoke <i>Fermented garlic vinaigrette – Pecorino – cicoria – chervil</i> | 245 |
| Pumpkin variation <i>Kale – chanterelles – pumpkin seeds – spruce shoots</i> | 250 |
| Pan-fried roe deer <i>Celeriac – vinegar sauce – silver onion – butter – pear</i> | 305 |
| Guinea fowl <i>Parsnip – oats – truffle – morel jus</i> | 265 |

TO SHARE

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| Herb-fried entrecôte for two <i>Beef cheek – cress – apple vinegar – red onion</i> | 575 |
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DESSERTS

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| Blueberry & almond <i>Blueberry bread – almond ice-cream – cremeux</i> | 125 |
| Coffee & hazelnut <i>Chocolate tart – hazelnut – rosemary – macadamia nuts – mulberry – oxalis</i> | 130 |
| Yoghurt & strawberry <i>Champagne mousse – orange blossom – strawberry</i> | 120 |
| Brostorp 'Lilla Blå' blue cheese <i>Croquette – quince marmalade</i> | 145 |
| Truffles | 55 |

CHAMPAGNE & SPARKLING

GL / BTL

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|---|------------|
| MV R Ruinart Brut, Ruinart <i>Champagne, France</i> | 160 / 880 |
| MV Frerejean Frères Blanc de Blancs <i>Champagne, France</i> | 195 / 1150 |
| MV Billecarte-Salmon Rosé <i>Champagne, France</i> | 220 / 1250 |
| MV Maset Cava Tradition <i>Penedès, Spain</i> | 120 / 580 |

WHITE WINE

GL / BTL

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| 2017 Sauvignon Blanc, Comte d'Assay <i>Côtes de Gascogne, France</i> | 120 / 520 |
| 2018 Petit Chablis Les Allées, Le Domaine Henri <i>Bourgogne, France</i> | 145 / 680 |
| 2019 Sancerre Vieille Vignes, Domaine Franck Millet <i>Burgogne, France</i> | 165 / 795 |
| 2018 Langhe Rossese, Josetta Saffiro <i>Piedmont, Italy</i> | 130 / 600 |
| 2018 Riesling Steinberger, Kloster Eberbach <i>Rheingau, Germany</i> | 155 / 700 |
| 2017 Chardonnay, Au Bon Climat <i>Santa Barbara California, USA</i> | 195 / 950 |

ROSÉ WINE

GL / BTL

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| 2018 Du Kif, Ultimate Provence <i>IGP Méditerranée, France</i> | 120 / 520 |
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RED WINE

GL / BTL

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| 2016 Favourite Son Cabernet Sauvignon, Parker <i>Coonawarra, Australia</i> | 120 / 520 |
| 2018 Pinot Noir, Joseph Faiveley <i>Burgundy, France</i> | 165 / 795 |
| 2017 Côtes du Rhône, Oliver Ravoire <i>Santa Barbara California, USA</i> | 130 / 600 |
| 2018 Langhe Nebbiolo, Burzi <i>Piedmont, Italy</i> | 155 / 700 |
| 2018 Pruno, Finca Villacreces <i>Ribera del Duero, Spain</i> | 145 / 680 |
| 2017 Le Difese, Tenuta San Guido-Sassicaia <i>Tuscany, Italy</i> | 165 / 795 |
| 2016 Hocus Pocus Syrah, Black Sheep Finds <i>Santa Barbara California, USA</i> | 195 / 950 |

PREMIUM WINES BY THE GLASS

5CL / 10CL / 15CL

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| M.Chapoutier "Parcelles" | |
| 2017 Ermitage De l'Orée Blanc | 225 / 430 / 620 |
| 2017 Saint-Joseph Le Clos Rouge | 160 / 310 / 460 |
| 2017 Crozes-Hermitage Varonniers Rouge | 115 / 220 / 330 |

DRAUGHT BEER

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| Brooklyn East IPA | 84 | Carlsberg Export | 78 |
| Kronenbourg Blanc | 72 | NCB Kellerbier | 89 |

BOTTLED BEER AND CIDER

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|-----------------------|----|----------------------------|----|
| Carlsberg Hof Organic | 72 | Brunkebergs Pilsner | 75 |
| Goose Island IPA | 98 | Mikkeller K:rllek Pale Ale | 79 |
| Cidraie Cider | 79 | | |

NON-ALCOHOLIC

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|-----------------------------------|----|----------------------------|----|
| Nordaq Fresh stilla and sparkling | 45 | Pepsi, Pepsi Max | 38 |
| Juice | 55 | Zingo, 7-up | 38 |
| Ginger Beer | 55 | Rudenstam sparkling juices | 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 any
of our team members for assistance.