

SNACKS

Oyster 65 <i>White wine sauce – chive oil – caviar</i>	Crispy broccoli 65 <i>Lemon – Parmesan</i>
Black cabbage crisps 55 <i>Browned butter crème – Espelette</i>	Macaron 55 <i>Mushroom cream – fermented garlic – truffle</i>

STARTERS

Grilled langoustine <i>Antiboise – langoustine emulsion – oyster leaf</i>	190
Lamb tartare <i>Capers – chive cream – blueberry sorbet – pickled kohlrabbi</i>	165
Seared scallop <i>Spring onion – Serrano crumble – caramelized onion foam</i>	185
Beetroot tartare <i>Capers – chive cream – blueberries sorbet – pickled kohlrabbi</i>	145

MAIN COURSES

Confited char <i>Vendace roe – apple & fennel purée – beurre blanc</i>	295
Grilled skrei cod <i>Roasted pepper sauce – peas purée – chard – saffron pastry</i>	295
Salt-baked leek <i>Cashew nuts purée – lemon foam – potato crème – onion stock</i>	255
Pan-fried roe deer <i>Celeriac variation – apple cider vinegar sauce – pears</i>	305
Sous vide duck breast <i>Lingonberry sauce – black pudding cream – walnuts – quince purée</i>	275

TO SHARE

Swedish dry aged herb-fried entrecôte for two <i>Almond potatoes – roasted peppers – chimichurri – apple cider vinegar sauce</i>	645
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DESSERTS

Yuzu & apple <i>Winter apple – yoghurt powder – white chocolate mousse</i>	125
Coffee & hazelnut <i>Chocolate & coffee bavarois – rosemary toffee – mulberry</i>	125
Champagne & sea buckthorn <i>Orange blossom meringue – white chocolate & vanilla crumble – sea buckthorn sorbet</i>	125
Brostorp 'Lilla Blå' blue cheese <i>Croquette – quince marmalade – pickled quince</i>	145
Chocolate pralins	55

CHAMPAGNE & SPARKLING

GL / BTL

MV Charles Heidsieck Brut Réserve <i>Champagne, France</i>	160 / 880
MV Frerejean Frères Blanc de Blancs <i>Champagne, France</i>	195 / 1150
MV Billecart-Salmon Rosé <i>Champagne, France</i>	220 / 1250
MV Maset Cava Tradition <i>Penedès, Spain</i>	120 / 580

WHITE WINE

GL / BTL

2018 Roncathe Soave, Corte Moschina <i>Veneto, Italy</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
2019 Chardonnay, Sandhi Wines <i>Central Coast, California, USA</i>	195 / 950

ROSÉ WINE

GL / BTL

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

GL / BTL

2008 Castel del Monte Riserva, Ragaletti <i>Puglia, Italy</i>	120 / 520
2018 Pinot Noir, Joseph Faiveley <i>Burgundy, France</i>	165 / 795
2017 Côtes du Rhône, Oliver Ravoire <i>Rhône, France</i>	130 / 600
2018 Langhe Nebbiolo, Burzi <i>Piedmont, Italy</i>	155 / 700
2018 Pruno, Finca Villareces <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

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

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

BOTTLED BEER AND CIDER

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

NON-ALCOHOLIC

Nordaq Fresh stilla and sparkling	45	Pepsi, Pepsi Max	42
Juice	55	Zingo, 7-up	42
Ginger Beer	55	Rudenstam sparkling juices	55
Non-alcoholic Beer	65	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.