

SNACKS

Oysters 55 <i>Jalapeño, horseradish cream, tapioca</i>	Petit Choux 75 <i>Sour cream, whitefish roe, dill</i>
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STARTERS

Hand cut beef tartare <i>Baked onion emulsion - shallot marmalade - veal jus - fried onion</i>	195
Seared lobster <i>Chili butter - ginger emulsion - spring onion - shiso - almonds</i>	265
Smoked cod cheeks <i>Crispy potato - browned butter - fresh chives - yolk - truffle</i>	170
Mushroom variation <i>Fried chanterelle - brioche - fermented creme - pickled forest mushrooms</i>	195
Pumpkin carpaccio <i>Goat cheese - pickled pumpkin - roasted hazelnuts - rosemary</i>	145

MAIN COURSES

Steamed halibut <i>Artichoke purée - black cabbage - cabbage broth</i>	335
Seared pheasant <i>Rutabaga purée - apple pastry - anise jus - savoy cabbage mouseline</i>	245
Grilled lamb loin <i>Polenta - parsley emulsion - pickled endive - lamb jus</i>	290
Salt-baked beets <i>Pickled beets - truffle vinaigrette- celeriac purée - pepper butter</i>	255
smoked char <i>Sandefjord sauce - pickled root celery - leek - spinach oil - celeriac cream</i>	275

TO SHARE

Cote de beuf <i>Café de Paris - french fries - side salad - au jus</i>	1295
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DESSERTS

Chocolate brûlée <i>Mint powder - hazelnuts - chocolate cream</i>	145
Vanilla gelato <i>Dream cookie - cloudberries- Atsina cress</i>	125
Roasted blueberry ice-cream <i>Vanilla panna cotta, molasses, meringue</i>	135
Organic selection of cheesees	225
Chocolate truffles	115

CHAMPAGNE & SPARKLING

GL / BTL

S.A. Blanc de Blancs Brut, Henriot <i>Champagne, France</i>	175 / 950
2008 Millésimé Brut, Bouché <i>Champagne, France</i>	215 / 1100
S.A. Rosé Brut, Henriot <i>Champagne, France</i>	250 / 1500
S.A. Cava Brut Tradition <i>Penedès, Spain</i>	130 / 650

WHITE WINE

GL / BTL

2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	125 / 580
2021 Soave Classico Organic, Pieropan <i>Veneto, Italy</i>	145 / 695
2020 Chablis, William Fèvre <i>Burgundy, France</i>	170 / 815
2020 Riesling Classic, Thörle <i>Rheinhessen, Germany</i>	160 / 795
2020 Chardonnay La Masia, Marimar Estate <i>Russian River Valley, USA</i>	195 / 950

RED WINE

GL / BTL

S.A. Le Petit Tracteur, Domaine André Brunel <i>Rhône, France</i>	125 / 580
2020 Côtes du Rhône, Famille Perrin <i>Rhône, France</i>	145 / 695
2020 Barbera d'Alba, Burzi <i>Piemonte, Italy</i>	160 / 795
2020 Rosso di Montalcino, Ciampoletto <i>Tuscany, Italy</i>	170 / 815
2019 Pinot Noir Tradition, Philipp Kuhn <i>Pfalz, Germany</i>	195 / 950

SOMMELIER'S SELECTION

WHITE WINES

2020 Vouvray Cuvée Silex, Domaine Vigneau-Chevreau <i>Loire, France</i>	910
2019 Chassagne-Montrachet, Francois Carillon <i>Burgundy, France</i>	1400
2021 Gamlitz Sauvignon Blanc, Sattlerhof <i>Südsteiermark, Austria</i>	910
2019 Red Shoulder Ranch Chardonnay <i>Shafer Vineyards, Napa Valley, USA</i>	1995

RED WINES

2018 Le Versant, Loulou Mitajavile <i>Castillon Côtes de Bordeaux, France</i>	995
2012 Ch. d'Escurac Haut-Medoc, Ch. d'Escurac <i>Bordeaux, France</i>	995
2019 Cabernet Sauvignon Rocklin Ranch, Scheid Vineyards <i>Monterey, USA</i>	1050
2016 Bloody Hill Pinot Noir, Timo Mayer <i>Yarra Valley, Victoria, Australia</i>	1950

DRAUGHT BEER

Brooklyn Defender IPA	89	Carlsberg Export	78
Kronenbourg Blanc	82	NCB Kellerbier	92

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	72	Snublejuice Session IPA	82
Brunkebergs Pils	75	Dugges Chocolate Stout	109
Goose Island IPA	98	Galipette Cidre	79

NON-ALCOHOLIC

Nordaq Fresh still and sparkling	45	Pepsi, Pepsi Max	42
Juice	55	Zingo, 7-up	42
Ginger Beer	55	Pink grapefruit soda	42
Non-Alcoholic Beer	65	Applemust Spritz	95

All prices in SEK and inclusive of VAT.
For dietary requirements and food allergies, please ask any of our team members for assistance.