

FOOD

SNACKS

TRUFFLE CHIPS	65
MARINATED OLIVES	65
SALTED MIX NUTS	65
BOQUERONES Chives, garlic oil	85
SOURDOUGH BREAD Nduja spread	65
SHORT RIB CROQUETTES Escabeche, romesco sauce	95
OYSTERS Shallots vinegar, lemon	55/PC

SMALLER DISHES

TORTILLA DI PATATA Olive oil, potato, onion	105
VITELLO TONNATO Tuna sauce, capers, egg-yolk	145
BEEF TARTARE Baked onion emulsion - shallot marmalade - veal jus - fried onion	195
TRUFFLE TOASTIE Ham - gruyère - truffle duxelle	135
BURRATA & PROSCIUTTO	145

CHARCUTERIE & CHEESE

PROSCIUTTO DI SAN DANIELE High-quality pork legs & sea salt, 18 months dry aged	95/80 _{grm}
FINOCCHIONA Brisket & loin mixed with fennel seeds, 40 days air dried	90/80 _{grm}
SALAME AL BAROLO Minced meat rhymes with spices and Barolov wine, 40 days air dried	95/80 _{grm}
TESTUN DI PECORA Sheep's milk cheese with round texture & finishing creaminess, aged for 60 days	100/80 _{grm}
RASCHERA D'ALPEGGIO DOP Cow's milk cheese with high acidity, slightly elastic & hollow texture, aged for 30 days	105/80 _{grm}
ROBIOLA DI PURA CAPRA Goats milk cheese from Piemonte with creamy texture, aged for 30 days	95/80 _{grm}

GREENS & SIDES

BROCCOLI Goat cheese, hazelnuts, roasted garlic paste	65
PIMENTOS PADRONES Sea salt	70
CONFIT CARROTS Spicy almond crumble	65
FRIES & AIOLI Dill powder, spice blend & butter powder	60

SWEETS

MILLE FEUILLE & CARDAMOM ICE CREAM Pistachios, walnuts, honey	145
BASQUE CHEESECAKE Berries compote, sugar icing	135

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

WINE & DRINKS

NEGRONI

Hendrick's gin, Antica Formula, Campari

165

HENDRICK'S

Cucumber, black pepper, tonic

160

KIR

White wine, cassis

155

FRENCH 90

Cognac, lemon juice, Champagne

165

SPARKLING

S.A. BRUT RÉSERVE, CHARLES HEIDSIECK Champagne, France	175 / 950
S.A. HENRIOT ROSE BRUT Champagne, France	250 / 1500
S.A CAVA TRADITION, MASET Penedès, Spain	130 / 650

WHITE WINE

2021 VERDICCHIO, UMANI RONCHI Marche, Italy	125 / 580
2021 SOAVE CLASSICO ORGANIC, PIEROPAN Veneto, Italy	145 / 695
2020 CHABLIS, WILLIAM FÈVRE Burgundy, France	170 / 815
2020 RIESLING CLASSIC, THÖRLE Rheinhessen, Germany	160 / 795
2020 TARENI GRILLO, CANTINE PELLEGRINO Sicily, Italy	145 / 695
2017 CHARDONNAY, JOSEPH DROUHIN Burgundy, France	195 / 950

RED WINE

S.A. LE PETIT TRACTEUR, DOMAINE ANDRÉ BRUNEL Rhône, France	125 / 580
2020 BARBERA D'ALBA, BURZI Piedmont, Italy	160 / 795
2015 MALBEC MARIFLOR, MICHEL ROLLAND Mendoza, Argentina	170 / 815
2019 PINOT NOIR, FRIEDRICH BECKER Phalz, Germany	185 / 895
2019 CABERNET SAUVIGNON, ROCKLINRANCH, SCHEID Monterey, USA	195 / 950

THEME OF THE MONTH

PIEMONTE IS A NORTHERN ITALIAN REGION WITH FINE GASTRONOMIC TRADITIONS AND A FANTASTIC WINE TREASURE OF RED WINES, NOT LEAST THE EXCEPTIONAL WINES FROM BARBARESCO AND BAROLO WHICH ARE NOT ONLY RANKED AMONG THE FINEST IN ITALY BUT ALSO AMONG THE FINEST IN THE ENTIRE WORLD.

2016 MILLESIMATO, CONTRATTO Piemonte	100 / 195 / 920
2020 LANGHE ROSSO, G.D. VAJRA Piemonte	80 / 160 / 795
2019 DOLCETTO D'ALBA TRIFOLÉ, BRUNO ROCCA Piemonte	75 / 145 / 695
2020 LANGHE NEBBIOLO, AZELIA Piemonte	90/ 175 / 895
2018 BARBERESCO, VICENZIANA Piemonte	130 / 255 / 1100

BEER & CIDER

CARLSBERG EXPORT Draught 40cl	78	BRUNKEBERGS PILS Bottle 33cl	79
KRONENBOURG BLANC Draught 40cl	82	GOOSE ISLAND IPA Bottle 33cl	98
BROOKLYN DEFENDER IPA Draught 40cl	89	GALIPETTE CIDRE Bottle 33cl	75
CARLSBERG HOF Bottle 33cl	72		

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