

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
Matjes herring <i>Dark rye bread - egg yolk cream - browned butter</i>	160
Smoked cod cheeks <i>Crispy potato - browned butter - fresh chives - yolk - truffle</i>	170
Kroppkaka <i>Truffle duxelle - kale - cabbage broth</i>	165
Pumpkin carpaccio <i>Goat cheese - pickled pumpkin - roasted hazelnuts - rosemary</i>	145

MAIN COURSES

Poached cod <i>Chopped eggs - capers - sour cream</i>	325
Overnight baked pork belly <i>Onion broth - apple - rutabaga</i>	295
Seared reindeer <i>Jerusalem artichokes - juniper - gooseberries</i>	395
Salt-baked beets <i>Pickled beets - truffle vinaigrette- celeriac purée - pepper butter</i>	255
Lightly smoked char <i>Sandefjord sauce - pickled root celery - leek - spinach oil - celeriac cream</i>	285

TO SHARE

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

Brownie <i>Chocolate mousse - peanuts - condensed milk ice cream</i>	165
Vanilla gelato <i>Dream cookie - cloudberry - Atsina cress</i>	125
Saffran mazarin <i>Walnut crumble - rum poached blackberries - white chocolate ganache</i>	160
Organic selection of cheeses	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
2021 Riesling Trocken, Georg Müller <i>Reingau, 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 Catalpa Malbec, Bodega Atamisque <i>Tupungato, Argentina</i>	170 / 815
2016 Spätburgunder, Schlossgut Ebringen <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 Mitjavile <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.