

GROUP MENU

STARTERS

Hand cut beef tartare 195

Baked onion emulsion - shallot marmalade - veal jus

Smoked cod cheeks 170

Crispy potato - browned butter - fresh chives - yolk - truffle

Kroppkaka 165

Truffle duxelle - kale - cabbage broth

MAINS

Seared reindeer 395

Jerusalem artichokes - juniper - gooseberries

Poached cod 325

Chopped eggs - capers - sour cream

Stuffed savoy cabbage 245

Beluga lentils - cauliflower - truffle

DESSERTS

Blondie 145

Yoghurt ice cream - sorrel - white chocolate

Vanilla gelato 125

Dream cookie - cloudberry - brown butter

All prices are in SEK and including VAT.

For dietary requirements and food allergies, please ask one of our team members for assistance.



BEVERAGE

DRAFT BEER

Carlsberg Export	84
Brooklyn East IPA	92
NCB Kellerbier	102
Kronenbourg Blanc	88

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 / 1450
S.A. Cava Brut Tradition <i>Penedès, Spain</i>	130 / 650

WHITE WINE

GL / BTL

2020 Verdicchio Villa Bianchi, Umani Ronchi <i>Veneto, Italy</i>	125 / 580
2021 Soave Classico Organic, Pieropan <i>Veneto, Italy</i>	145 / 695
2020 Chablis, William Fèvre <i>Burgundy, France</i>	185 / 895
2020 Riesling Classic, Thörle <i>Rheinhessen, Germany</i>	160 / 795
2020 Chardonnay La Masia, Marimar Estate <i>Russian River Valley, USA</i>	195 / 950

ROSÉ WINE

GL / BTL

2020 Du Kif, Ultimate Provence <i>IGP Méditerranée, France</i>	125 / 580
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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
2017 Rosso di Montalcino, Ciampoletto <i>Tuscany, Italy</i>	170 / 815
2019 Pinot Noir Tradition, Philipp Kuhn <i>Pfalz, Germany</i>	195 / 950