

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

Fried Cauliflower 145

Marcona almonds - Brillat Savarin - Silver onion

MAINS

Seared reindeer 395

Jerusalem artichokes - juniper - gooseberries

Poached skrei cod 325

Zucchini - potato puree - mussel veloute

Stuffed savoy cabbage 245

Beluga lentils - cauliflower - truffle

DESSERTS

Blondie 145

Yoghurt ice cream - sorrel - white chocolate

Coconut sorbet 125

Meringue - pineapple - sponge cake

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>	250 / 1500
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

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, Domaine Pinson <i>Burgundy, France</i>	185 / 895
2021 Riesling, Loimer <i>Kamptal, Austria</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
---	-----------

RED WINE

GL / BTL

S.A. Le Petit Tracteur, Domaine André Brunel <i>Rhône, France</i>	125 / 580
2019 Côtes du Rhône, M.Chapoutier <i>Rhône, France</i>	155 / 720
2020 Barbera d'Alba, Burzi <i>Piemonte, Italy</i>	160 / 795
2020 Catalpa Malbec, Bodega Atamisque <i>Mendoza -Tupungato, Argentina</i>	170 / 815
2019 LDR Pinot Noir/Syrah, Giant Steps <i>Victoria, Australia</i>	195 / 950