

GROUP MENU

720 PER PERSON

Our Executive Chef Naser Khlef has created this menu together with our kitchen team with Nordic produce in mind. With roots from Scandinavian flavors with a European inspiration.

Menyn innehåller en förrätt, huvudrätt och efterrätt.

SNACKS

Gratinated Oyster 65/pc
Grilled cream - Dill - Swedish pecorino

Truffle Toast 115
Parmesan & Polenta cream - Truffle - Kohlrabi

STARTERS

Rainbow Salmon
Horseradish cream - Dill - Gooseberry - Pickled cucumber

Beef Tartare
Roasted chicken skin - Cashew nuts - Mini cucumber

Chèvre Chaud
Yellow beets - Hazelnuts - Virgin honey - Mustard seeds

MAINS

Glazed Cod
Broccoli - Fennel - Smoked trout roe - Beurre blanc

Lamb Fillet
Ratatouille - zucchini - Roasted lamb jus

Risotto Carnaroli
Grilled leek - Mushrooms - Lemon confit

DESSERTS

Tartlet
Sour cream - Apple terrine - Lemon

Hazelnut Mousse
Raspberries - Roasted hazelnut namelaka

Crème Caramel
Vanilla - Caramel



CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs Brut, Henriot 175 / 950
Champagne, France

S.A. Rosé Brut, Henriot 250 / 1500
Champagne, France

S.A. Cava Brut Tradition, Maset 130 / 650
Penedès, Spain

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi 125 / 580
Marche, Italy

2021 Sauvignon Blanc Attitude, Pascal Jolivet 155 / 720
Loire, France

2021 Chablis Le Finage, La Chablisienne 185 / 895
Burgundy, France

2021 Riesling, August Kessler 160 / 795
Rheingau, Germany

2020 Chardonnay, Seghesio Family Vineyards 215 / 1050
Sonoma, USA

RED WINE

S.A. Le Petit Tracteur, Dom. André Brunel 125 / 580
Rhône, France

2020 Côtes du Rhône Villes Vignes, 155 / 720
Domaine Santa Duc
Rhône, France

2020 Barbera d'Alba, Burzi 160 / 795
Piemonte, Italy

2020 Chianti Classico, Casa Brancaia 170 / 815
Tuscany, Italy

2019 LDR Pinot Noir/Syrah, Giant Steps 195 / 950
Victoria, Australia

SOMMELIER'S SELECTION

WINE PACKAGE

Our Head Sommelier Robert Terry has carefully selected wines from our cellar with over 400 labels from all over the world to match a pairing for each serving.
Wine package includes three units, one per each serving.

545

NON-ALCOHOLIC PACKAGE

Our Head Sommelier Robert Terry together with our Bar Manager Joel Constantino has created a non-alcoholic beverage package to match each serving.
Wine package includes three units, one per each serving.

445

DRAFT BEER

Brooklyn Stonewall IPA	92	Carlsberg Export	92
1664 Kronenbourg Blanc	88	NCB Kellerbier	102

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	78	Snubblejuice Session IPA	86
Brunkebergs Pils	79	Dugges Tropical Thunder	102
Goose Island IPA	98	Galipette Cidre	89

NON-ALCOHOLIC

Nordaq Fresh	45	Pepsi, Pepsi Max	42
Juice	55	Zingo, 7-Up	42
Ginger Beer	55	Pink Grapefruit Soda	42
Alcohol Free Beer	65	Verjus Spritz	95

All prices are in SEK and including VAT.

For dietary requirements and food allergies, please contact our team members for further assistance.

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