

GROUP MENU

925/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.

Combine your 4-course menu from the selection below

SNACKS

Truffle Toast

Parmesan & Polenta cream - Truffle - Kohlrabi

Vendace Roe

Pickled Onions - Västerbotten Cheese

STARTERS

Gambas Tartare

Tomatoes from Karinstorp - Lobster mayonnaise - Blood orange - Salicornie

Beef Tartare

Pickled silver onion - Dill emulsion - Cucumber

Chèvre Chaud

Yellow beets - Hazelnuts - Virgin honey - Mustard seeds

MAINS

Steamed Turbot

Beurre blanc - Tomato salad - Butter baked potato

Swedish Dry Aged Entrecôte

Oxtail grilled jus - Spring Onion - Caffe de paris

Slow Cooked Pork Belly

Celeriac pure - Honey glazed baby carrots

DESSERTS

Crème Caramel

Vanilla - Caramel

Opera Cake

Chocolate ganache - Sponge cake - Coffee cream - nuts



CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs Brut, Henriot <i>Champagne, France</i>	195 / 995
2019 Alta Langa Millesimato, Contratto <i>Piemonte, Italy</i>	185 / 895
S.A. Cava Brut No 1, Domino de la Vega <i>Valencia, Spain</i>	145 / 720

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	125 / 580
2022 Sauvignon Blanc Attitude, Pascal Jolivet <i>Loire, France</i>	160 / 795
2020 Chablis Tradition, Dampfrères <i>Bourgogne, France</i>	195 / 895
2022 Riesling Aus Den Lagen, A. Christmann <i>Rheingau, Germany</i>	160 / 795
2022 Southend Chardonnay, Newton Johnson <i>Upper Hemel-En-Aarde Valley, South Africa</i>	215 / 1050

RED WINE

2022 Syrah/ Grenache, Marius By Chapoutier <i>Languedoc-Roussillon, France</i>	125 / 580
2020 Côtes du Rhône Reservé, Famille Perrin <i>Rhône, France</i>	160 / 795
2021 Le Orme Barbera, Michele Chiarlo <i>Piemonte, Italy</i>	170 / 815
2019 Koonunga Hill Seventy Six, Penfolds <i>Tuscany, Italy</i>	185 / 885
2020 Pinot Noir, Gravelly Ford <i>California, USA</i>	195 / 950

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.

695

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	96	Carlsberg Export	92
1664 Kronenbourg Blanc	92	NCB Kellerbier	102

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	82	Snubblejuice Session IPA	86
Brunkebergs Pils	82	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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