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## WEEKLY LUNCH

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<b>FRIED CHICKEN THIGH FILLET</b>	<b>185</b>
Roasted corn purée - Green tomato salsa - Cilantro	
<b>FISH CASSEROLE</b>	<b>185</b>
Fennel - Preserved lemon - Boiled potatoes	
<b>MALFATTI</b>	<b>185</b>
Roasted yellow beetroot - Spinach - Browned butter	

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## À LA CARTE

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### SNACKS

<b>MAGELLAN GIGAS OYSTER</b>	<b>65/pc</b>
<b>TRUFFLE TOAST</b>	<b>145</b>
Parmesan- & Polenta crème - Pickled kohlrabi - Black summer truffle	

### STARTERS

<b>PIKE PERCH CRUDO</b>	<b>220</b>
Spicy fish & seafood sauce - Lemon - Coriander	
<b>BEEF TARTARE</b>	<b>235</b>
Egg yolk - Radish - Croutons - Mustard leaves - Brandy	

### MAIN COURSES

<b>DUCK RAVIOLI</b>	<b>345</b>
Pecorino - Truffle - Fermented mushrooms	
<b>SWEDISH DRY-AGED ENTRECÔTE</b>	<b>495</b>
Bordelaise sauce - Braised shallots - Pan fried chard	
<b>CORN-FED CHICKEN SALAD</b>	<b>220</b>
Frisé salad - Feta cheese - Avocado - Silver onion	

### DESSERTS

<b>CRÉME CARAMEL</b>	<b>145</b>
Vanilla - Caramel	
<b>LEMON TART</b>	<b>145</b>
Lemon - Yuzu gel - Italian meringue	

