

WEEKLY LUNCH

BAKED HADDOCK FILLET 210

Chorizo crumble - grilled cabbage - blue mussel sauce - boiled potato

SLOW-ROASTED LAMBSTEAK 210

Grilled corn - jalapeño cream - pickled green tomato - flatbread

PANZANELLA SALAD 210

Stracciatella - pickled onion - croutons - sun-dried tomato

À LA CARTE

SNACKS

MAGELLAN GIGAS OYSTER 65/pc

TRUFFLE TOAST 95

Parmesan-Polenta cream - Truffle - Kohlrabi

STARTERS

TORCHED SCALLOP 165

XO sauce - Asparagus - Snap peas - Seafood mayo

BEEF CARPACCIO 165

Jerusalem artichoke - Almsnäs tegel cheese - Ramson capers

MAIN COURSES

SMOKED POTATO RAVIOLI 325

Egg yolk - Summer truffle sauce

SWEDISH DRY-AGED ENTRECÔTE 525

Semidried tomatoes - Greenbeans - Herb de paris - Fries

CORN-FED CHICKEN SALAD 265

Frisée salad - Feta cheese - Avocado - Tomato - Pickled silver onion

DESSERTS

FRENCH TOAST 95

Brioche-Lemonthyme - Apple - Vanilla ice cream

SPARKLING

S.A. BRUT SOUVRAIN, HENRIOT GL/BTL 195/995

Champagne, France

S.A. BRUT NATUR, RUIDA DOMO 155/750

Penedès, Spain

WHITE WINE

2023 VERDICCHIO VILLA BIANCHI, UMANI RONCHI 150/725

Marche, Italy

2023 RIESLING SAUVAGE, GEORG BREUER 165/795

Rheingau, Germany

2023 L CHABLIS, DOMAINE LAROCHE 195/995

Burgundy, France

RED WINE

2022 LE ORME BARBERA, MICHELE CHIARLO 170/815

Piemonte, Italy

2021 PINOT NOIR, GRAVELLY FORD 195/995

California, USA

