

WEEKLY DISHES

Add a glass
of wine for
115 sek

Pan-fried hake - 210

Cauliflower - Hazelnut - Black kale - Pickled endive

Steak minute - 210

Chanterelle butter - Deep-fried potato - Pickled onion - Cress

Cabbage roll filled with mushroom ragout - 210

Carrot - Savoy cabbage - Mushroom - Cabbage broth

À LA CARTE

SNACKS

Fresh Oyster

65/Pc

Lemon - Tabasco - Vinaigrette with onion

Truffle Toast

95

Parmesan - Polenta - Truffle - Pickled celeriac

STARTERS

Dry-aged Char

185

Spicy cucumber - Oyster emulsion - Oyster leaf oil

Beef Carpaccio

185

Jerusalem artichoke - Almsnäs tegel cream - Ramson capers

MAINS

Risotto Cacio E Pepe

320

Smoked butter - Pecorino - Fresh truffle

Swedish Dry Aged Entrecote

565

Grilled onion rings - Black garlic & trumpet butter - Red wine sauce

Corn-fed Chicken Salad

265

Frisé salad - Feta cheese - Avocado - Silver onion

DESSERTS

French Toast

95

Brioche - Lemon thyme - Apple - Vanilla ice cream

Add a French Toast & Coffee/Tea for 125kr



CHAMPAGNE & SPARKLING

S.A. Brut Souvrain, Henriot	195 / 995
<i>Champagne, France</i>	

M.V. Cava Brut Tradition, Maset	155 / 750
<i>Penedès, Spain</i>	

WHITE WINE

2023 Verdicchio Villa Bianchi, Umani Ronchi	150 / 725
<i>Marche, Italy</i>	

2023 Riesling Sauvage, Georg Breuer	165 / 815
<i>Rheingau, Germany</i>	

2023 L Chablis, Domaine Laroche	195 / 995
<i>Burgundy, France</i>	

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard	150 / 725
<i>Côtes de Gascogne, France</i>	

2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne	165 / 795
<i>Rhône, France</i>	

2021 Pinot Noir, Gravelly Ford	195 / 995
<i>California, USA</i>	

DRAUGHT BEER

Brooklyn Stonewall IPA	94	Carlsberg Export	89
Kronenbourg Blanc	89	NCB Kellerbier	97

BOTTLED BEER & CIDER

Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
San Miguel	85	Somersby Pear Cider	85

NON-ALCOHOLIC

Sparkling water	45	Soda	55
Non-alcoholic Beer	75	Three Cents	60

