

WEEKLY DISHES

Add a glass
of wine for
115 sek

Baked trout fillet - 210

Roasted carrot - Shrimp crisp - Shellfish sauce

Slow-cooked lamb shoulder - 210

Jerusalem artichoke - Aged cheese - Vinegar sauce - Water cress

Grilled aubergine - 210

Peppers - Green kale - Spiced butter - Yoghurt balls

À LA CARTE

SNACKS

Magellan Gigas Oyster

65/Pc

Lemon - Tabasco - Onion vinaigrette

Truffle Toast

95

Parmesan - Polenta - Truffle - Pickled celeriac

STARTERS

Baked Celery

185

Crème crue - Roasted hazelnut - Wrångebäck cheese - Kalamansi

Beef Carpaccio

185

Artichoke pure - Bone marrow - Crispy chicken skin

MAINS

Lovage Risotto

355

Sea parsley - Fermented lemon - Pecorino foam

Swedish Dry-aged Entrecote

625

Chimichurri - Parmesan Potatoes - Grilled paprika - Green salad

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 210/ 1250
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 / 815
Rheingau, Germany

2023 L Chablis, Domaine Laroche 195 / 995
Burgundy, France

RED WINE

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

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

2023 Côte Chalonnaise Pinot Noir, Buissonnier 210 / 1050
Bourgogne, France

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

