

WEEKLY DISHES

Add a glass
of wine for
115 sek

Charred pollock fillet - 210

Sea asparagus – Grilled potatoes – Jalapeño – Blue mussel

Grilled Iberico pork - 210

Roasted corn – Blood orange – Winter greens – Carrot – Yogurt

Angelotti pasta - 210

Ricotta – Spinach – Hazelnut – Spigarelli broccoli

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

Creme 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
<i>Champagne, France</i>	

S.A. Brut Natur, Ruida Domo	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>	

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

