

APERTIFF

SIGNATURE 175,-

KOCHENS

Tequila, Mezcal, Lime, Angustura & Agave

JUICY YUZU

Yuzu, Gin, Strawberry & Lemon

HERBAL GARDEN

Gin, Elderflower, Lime, Cucumber, Basil & Mint

CLASSICS 165,-

OLD FRIEND

Gin, Bloodgrape, Campari, Elderflower

AMARETTO BITTER

Amaretto, Campari, Dark Rum & Lemon

BOURBON SMASH

Bourbon, Lemon & Mint

MOUSSERANDE

Jaume Serra Cava *Spain*

95,- 495,-

Crémant de Bourgogne *France*

135,- 695,-

Etienne Dumont Champagne *France*

175,- 895,-

SNACKS

Oysters

1 st 45.- 3 st 110.-

Marcona Almonds

85.-

Nocellara Olives

75.-

Bouquirones med Butter Fried toast

110.-

STARTERS

Oysters	1 st. 45.- 3 st. 110.-
<i>Shallots & Lemon</i>	
Bleak Roe 30g	245.-
<i>Brioche, Red onion, Smetana, Lemon & Chives</i>	
Grilled Lobster	225.-
<i>Leek, Parsley Root, Butter & Dill</i>	
Steak Tartar	175.-
<i>Sourkraut, Cale, Parsley, Yeast, Schalott, Potato & Cress</i>	
Grilled Leek	155.-
<i>Leek, Parsley Root, Potato, Radish, Butter & Dill</i>	

MAIN COURSE

Fillet of Beef	395.-
<i>Beetroot, Swedish Potato Dumplings, Onion & Red Wine Sauce</i>	
Rooster Ballotine	315.-
<i>Artichoke, Silver onion, Swedish Potato Dumplings, Tarragon & Maderia Sauce</i>	
Butterfried Rose Fish	345.-
<i>Pumpkin x2, Potato, Pumpkin Seeds, Miso, Green Cabbage & Vermoth Sauce</i>	
Butterfried Artichoke	275.-
<i>Beetroot, Swedish Potato Dumplings, Capers, Silver Onion & Butter</i>	
Lobster Soup	285.-
<i>Lobster stock, Fennel, Celery, Leek, Shrimp, Rye, White Fish, Salomon & Cream</i>	

DESSERTS

Chestnut Ice Cream	145.-
<i>Petit Choux, Raspberry, Milk Chocolate & Chestnutmousse</i>	
Karlsson & Sea Buckthorn	145.-
<i>Baileys, Coffee, Caramell & White Chocolate</i>	
Plum & White Chocolate Cake	145.-
<i>Vanilla, Cookie Crunch & Plum Sorbet</i>	
Matured Cheese Toast	135.-
<i>Wrångebäck Cheese, Bayleaves & Fig Sorbet</i>	

5 – COURSE MENU

Crystal Bread

Bleak Roe, Smetana & Red Onion

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Grilled Lobster

Leek, Parsley Root, Butter & Dill

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Butterfried Artichoke

Silver Onion, Capers, Artichoke Puré & Herbs

-

Fillet of Beef

Beetroot, Swedish Potato Dumplings, Onion & Red Wine Sauce

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Chestnut Ice Cream

Petit Choux, Raspberry, Milk Chocolate & Chestnutmousse

Menu 795.-

Wine Package 575.-

Non Alcoholic Package 385.-

Add Cheese Course 110.-

Add Cheese Wine 75.-

If menu is selected, its preferenced to the whole table