

Lunch V. 40

FÖRRÄTT

Gougères, Löjrom & Lagrad Ost	105
Le Noir de Bigorre, Skinka från Franska Pyrenéerna, Lagrad i 36 Månader	155
Kycklingleverpastej, Levain, Ramslökskapris & Syrad Lök	115
Råbiiff, Äggula, Lök & Kapris	135
Morotssoppa, Chili, Ingefära, Smetana, Dragon & Krutonger	85

VARMRÄTT

Risotto, Pumpa, Kantareller, Mandel & Parmesan	175
Morotssoppa, Chili, Ingefära, Smetana, Dragon & Krutonger	155
Omelett, Gruyère, Grönsallad, Pommes Frites & Majonnäs	175
Hällstekt Lax, Sandefjordssås, Blomkål & Forellrom	185
Råbiiff, Äggula, Lök, Kapris, Sallad & Pommes Frites	255
Rökt Anka, Stuvad Savoykål, Friterad Jordärtskocka & Lönnsirapsdressing	175
Steak Sandwich, Pepparrot, Äggula & Pommes Frites	195
Bräckt Oxbringa, Rotselleripuré, Pepparrotsås & Dillpicklad Gurka	210

DESSERT

Blåbär, Citroncurd, Maräng, Granskottsolja & Blåbärsglass	85
Havtornssorbet	65
Pralin, Signerad Kalle Jungstedt	45/st

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STARTERS

Gougères, Bleak Roe & Cheese	105
Le Noir de Bigorre, Dry Aged Ham, Aged for 36 Months	155
Chicken Liver Parfait, Levain, Ramson Capers & Pickled Onion	115
Steak Tartar Egg Yolk, Onion, Capers	135
Carrot Soup, Chili, Ginger, Tarragon & Croutons	85

MAINS

Risotto, Pumpkin, Chantarells, Almond & Parmesan	175
Carrot Soup, Chili, Ginger, Tarragon & Croutons	155
Omelett, Gruyère, Salad, French Fries & Mayonnaise	175
Grilled Salmon, Sandefjord Sauce, Cauliflower & Trout Roe	185
Steak Tartare, Egg Yolk, Onion, Capers, Salad & French Fries	255
Smoked Duck Breast, Savoy Cabbage, Jerusalem Artichoke & Maple Syrup	175
Steak Sandwich, Horseradish, Egg Yolk & French Fries	195
Brisket of Beef, Celeriac Purée, Horseradish Sauce & Pickled Cucumber	210

DESSERT

Blueberry, Lemon Curd, Merengue, Spruce Shoot Oil & Blueberry Ice Cream	85
Sea Buckthorn Sorbet	65
Pralin, Signed by Kalle Jungstedt	45/pp