

Meny

Fuet Collar

Lufttorkad Korv - 65

Cecina

Lufttorkat Ytterlår av Rubia Gallega - 165

Krustader

Tryffel & Syltad Shiitake - 95

Gougères

Löjrom & Västerbottenost - 110

Kronärtskocka

Fermenterad Sparris, Rökt Jordärtskocka & Smörsås - 145

Potatis

Stenbitsrom, Brynt Smör & Syrad Lök - 175

Gös

Crudo, Tomat, Libbsticka, Gurka & Chili- 190

Piggvar

Spritärtor, Broccoli, Jalapeño & Pepparrotvelouté - 235

Lammbog

Grillad, Salt Citron, Sallad & Ingefära - 190

Biff

Friterad Potatis, Vinkokt Lök & Senapsgrädde- 225

Vaktel

Kärnmjök, Espelettepeppar & Örtagårdsdressing- 195

Ost

3 Sorters Ost med Tillbehör- 180

Jordgubbstartelett

Gräddfilsmousse, Gariguet Jordgubbar & Rostad Vit Choklad - 115

Inkokt Rabarber

Jordgubbsglass & Kokos - 115

Varma Mandelkakor - 65

Menu

Fuet Collar

Air-Dried Sausage - 65

Cecina

Dried Beef Outside of Rubia Gallega - 165

Croustade

Truffle & Pickled Shiitake - 95

Gougères

Bleak Roe & Cheese - 110

Artichoke

Fermented Asparagus & Smoked Jerusalem Artichoke - 145

Potato

Lumpfish Roe, Brown Butter & Pickled Onion -175

Pike Perch

Crudo, Tomato, Lovage, Cucumber & Chili - 190

Turbot

Shelling Peas, Broccoli, Jalapeño & Horseradish Velouté - 235

Lamb

Grilled, Salted Lemon, Salad & Ginger - 190

Beef

Deep Fried Potato, Wine Cooked Onion & Mustard Cream - 225

Quail

Buttermilk, Espelette Pepper & Örtagårdsdressing - 195

Trio of Cheese

with Accompliments - 180

Strawberry Tarte

Gariguettes Strawberries, Sour Cream Mousse & White Chocolate - 115

Rhubarb

Strawberry Ice Cream & Coconut - 115

Warm Almond Cookies - 65