

## Snacks

### Ostron

med Klassiska Tillbehör

40/st

### Torsktungor

Tempurafriterade, Aioli & Citron

125

### Jamón Mangala

Lufttorkad Mangalica Skinka, 24 månader

125

### Rosette de Lyon

Lufttorkad Korv från Frankrike

95

### Kroketter

Med Charkuterier

95

## Förrätt

**Drottningkammussla** - Gratinerade med 'Ndujasmör & Krispigt Bröd - 195

**Råraka** - Löjrom från Bottenviken, Crème Fraîche, Silverlök & Citron - 305

**Blåfenad Tonfisk** - Tonnato, Kaprisbär & Röd Jalapeño - 245

**Ank- & Kycklinglever** - Parfait, Grillad Levain & Körsbärsmarmelad - 185

**Handskuren Råbiff** - Oxfilé, Cognac, Kapris, Persilja & Grillad Levain - 225

**Rökt Ankbröst** - Vintersallad, Blodapelsin, Peppardressing, Pistage & Gruyère - 205

**Vårrullar** - Short Ribs, Kålrabbi & Nuoc Cham - 165

## Varmrätt

**Risotto al Salto** - Toppmurklor, Shiitake, Ostronskiuling, Äggula & Parmesan - 275

**Havskräftssallad** - Vintertomat, Spansk Avokado, Sean Connery Dressing & Sesam - 325

**Fettucine Alfredo** - Smör, Parmesan & Vintertryffel - 285

**Skreitorsk** - Hjärtmusslor, Fransk Curry, Svartrot & Mandarin - 420

**Hamburgare** - Hängmörad Entrecôte, Gorgonzola Dolce, Karamelliserad Lök & Pommes Frites - 265

**Kalvköttbullar** - Gräddsås, Potatispuré, Rårörda Lingon & Pressgurka - 285

**Hängmörad Entrecôte** - Café de Paris, Pommes Frites & Sallad - 575

**Oxfilé** - Pepparsås, Sallad & Pommes Frites - 465

## Dessert

**Tre Sorters Ost** - med Tillbehör - 180

**Crème Caramel** - 120

**Passionsfruktsparfait** - Kokossorbet & Basilika - 120

**Hasselnötssglass** - 65

**Affogato** - Vaniljglass & Espresso - 85

**Pralin** - 55/st

## Snacks

### Oyster

*With Accompliments*

40/pc

### Cod Tongue

*Tempura Fried, Aioli & Lemon*

125

### Jamon Mangala

*Cured Mangalica Ham, 24 mo.*

125

### Rosette de Lyon

*Cured Sausiccon from France*

95

### Croquettes

*Filled with Charcuteries*

95

## Appetizer

**Queen Scallop** – *Gratinated with 'Nduja Butter & Crispy Bread* - 195

**Hash Browns** – *Bleak Roe from Bottenwiken, Crème Fraîche, Onion & Lemon* – 305

**Bluefin Tuna** – *Tonnato, Caper Berry & Red Jalapeño* - 245

**Duck & Chicken Liver** – *Parfait, Grilled Levain & Cherry Marmelad* - 185

**Tartar of Beef** – *Cognac, Capers, Parsley & Grilled Levain* - 225

**Smoked Duck Breast** – *Winter Salad, Blood Orange, Pepper Dressing, Pistachios & Gruyère* - 205

**Spring Rolls** – *Short Ribs, Kohlrabi & Nuoc Cham* - 165

## Main Course

**Risotto al Salto** – *Morrels, Shiitake, King Oyster, Egg Yolk & Parmesan* - 275

**Langoustine Salad** – *Winter Tomatoes, Spanish Avocado, Sean Connery Dressing & Sesame* - 325

**Fettucine Alfredo** - *Butter, Parmesan & Winter Truffle* - 285

**Loin of Cod** – *Cockles, French Curry, Salsify & Tangerine* - 420

**Hamburger** – *Dry Aged Entrecôte, Gorgonzola Dolce, Caramelized Onion & French Fries* - 265

**Veal Meatballs** – *Cream Sauce, Potato Purée, Pickled Cucumber & Lingonberries* - 285

**Dry Aged Entrecôte** - *Café de Paris, Pommes Frites & Sallad* - 575

**File of Beef** – *Peppercorn Sauce, Salad & French Fries* - 465

## Dessert

**Cheese Platters** – *served with Marmelade & Bread* - 180

**Crème Caramel** - 120

**Passion Fruit Parfait** – *Coconut Sorbet & Basil* - 120

**Hazelnut Ice Cream** - 65

**Affogato** – *Vanilla Ice Cream & Espresso* - 85

**Pralines** - 55/pc

*Please inform the staff of any eventual dietary restrictions*

