

### **Snacks**

**Ostron** med Klassiska Tillbehör - 40

**Saucisson pur Comté** - 95

**Rosette de Lyon** - 95

**Hasselbackspotatis**, Brynt Smör, Parmesan & Svart Tryffel - 125

**French Toast**, Riven Tryffelsalami & Citron - 55

**Eldad Manchego**, Plommon & Pistagenötter - 95

### **Förrätt**

**Pumparisotto**, Gremolata, Parmesan, Rostade Pumpafrön & 12 årig Balsamico - 170

**Råraka** med Kalixlöjrom, Crème Fraiche, Silverlök & Citron - 295

**Linguine**, Guancale, Konfiterad Äggula & Vit Tryffel - 320

**Hummerraviolo**, Hummerbisque, Cognac & Störrom från Bordeaux - 280

**Råbiff**, Oxfilé, Mandel, Almnäs Tegel, Fransk Krasse & Svart Tryffel - 240

**Kalvbräss**, Gruyère, Krämjiga Cocoböner & Svart Tryffel - 245

### **Varmrätt**

**Gös**, Vitvinssås, Pepparrot & Potatispuré - 375

**Torskrygg**, Smörad Hummersås, Forellrom, Spenat & Vit Tryffel - 465

**Tournedos Rossini**, Maderiasås, Halstrad Anklever, Brioche & Svart Tryffel - 545

**Hjort**, Trattkantareller, Vinbär, Svartkål & Hasselbackspotatis - 355

**Oxfilé**, Tournedos, Pepparsås, Sallad & Pommes Frites - 395

### **Dessert**

**Chokladfondant**, Kaffeglass & Apelsin - 120

**Äppelclafoutis**, Vaniljglass, Mandel & Hasselnötter - 120

**Coupe Colonel**, Citronsorbet & Vodka - 125

**Tre Sorters Ost** med Tillbehör - 180

**Pralin**, Signerad Kalle Jungstedt - 50/st

Please, Inform the staff if you have any dietary restrictions

### **Snacks**

**Oyster** with Accompliments - 40

**Saucisson pur Comté** - 95

**Rosette de Lyon** – 95

**Hasselbacks Potato**, Brown Butter, Parmesan & Black Truffle - 125

**French Toast**, Truffle Salami & Lemon - 55

**Grilled Manchego**, Plums & Pistachio - 95

### **Appetizer**

**Pumkin Risotto**, Gremolata, Parmesan, Pumpkin Seeds & 12 YO Balsamico - 170

**Hash Browns** with Bleak Roe from Kalix, Crème Fraiche, Onion & Lemon – 295

**Linguine**, Guanciale, Egg Yolk, & White Truffle - 320

**Lobsterraviolo**, Lobster Bisque, Cognac & Sturgeon Roe from Bordeaux - 280

**Tartar of Beef**, Almond, Almnäs Tegel Cheese, Cress & Black Truffle - 240

**Sweetbread**, Gruyère, Creamy Coco Beans & Black Truffle - 245

### **Main Course**

**Pike-Perch**, White Wine Sauce, Horseradish & Potato Purée - 375

**Cod**, Lobster Bisque, Spinach & White Truffle – 465

**Tournedos Rossini**, Maderia Wine Sauce, Duck Liver & Black Truffle - 545

**Venison**, Funnel Chanterelles, Currants, Kale & Hasselbacks Potato - 355

**Tenderloin of Beef**, Tournedos, Pepper Sauce, Salad & French Fries - 395

### **Desserts**

**Chocolate Fondant**, Coffee Ice Cream & Orange - 120

**Apple Clafoutis**, Vanilla Ice Cream, Almond & Hazelnuts - 120

**Coupe Colonel**, Lemon Sorbet & Vodka - 125

**Three Cheeses** with Accompliments - 180

**Pralines**, Signed Kalle Jungsted - 50/pc

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