Snacks

Ostron
med Klassiska Tillbehör
45/st
Hasselbackspotatis
Tryffel & Gräslök
125
Jamón Duroc
Lufttorkad Skinka, 24 månader
125
Rosette de Lyon
Lufttorkad Korv från Frankrike
95
Kroketter
Cecina & Aioli
125

Förrätt

Kronärtsskocka - *Brynt Smör & Dragon - 175*

Gubbröra - *Kavring, Brynt Smör & Dill - 175*

Råraka - *Löjrom från Kalix, Smetana, Silverlök & Citron - 320*

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

Råbiff - *Cognac, Kapris, Äggula & Grillad Levain - 205*

Varmrätt

Pithivier - *Pumpa, Fetaost, Spenat, Vinbär, Beurre Blanc, Pinjenötter & Vadouvan - 295*

Gäddqueneller - *Blåmusselsås, Morötter & Pommes Duchesse - 325*

Ångad Piggvar - *Forellrom, Vitvinssås, Purjolök & Kokt Potatis - 550*

Råbiff - *Cognac, Kapris, Äggula, Pommes Frites & Sallad - 325*

Kalvköttbullar - *Gräddsås, Potatispuré, Rårörda Lingon & Pressgurka - 290*

Biff Rydberg - *Äggula, Pepparrot, Karamelliserad Lök & Senapsgrädde - 425*

Oxfilé - *Pepparsås, Sallad & Pommes Frites - 475*

Dessert

Tre Sorters Ost - *med Tillbehör - 180*

Rulltårta - *Äpple, Granny Smith-Sorbet, Vaniljcrème & Mascarpone - 130*

Crème Caramel - *125*

Hasselnötssglass - *75*

Affogato - *Vaniljglass & Espresso - 85*

Chokladpudding - *med Smetana - 55*

Vänligen informera personalen om eventuella allergier

Snacks

Oyster
With Accompliments
45/pc
Hasselbacks Potato
Truffle & Chives
125
Jamon Duroc
Cured Ham, 24 mo.
125
Rosette de Lyon
Cured Sausiccon from France
95
Croquettes
Cecina & Aioli
125

Appetizer

Artichoke - *Brown Butter & Tarragon - 175*

Gubbröra - *Rye Bread, Brown Butter & Dill - 175*

Hash Browns - *Bleak Roe from Kalix, Smetana, Onion & Lemon - 320*

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

Tartar of Beef - *Cognac, Capers, Egg Yolk & Grilled Levain - 205*

Main Course

Pithivier - *Pumpkin, Feta Cheese, Spinach, Currants, Beurre Blanc, Pine Nuts & Vadouvan - 295*

Queneller of Pike - *Mussel Sauce, Carrots & Pommes Duchesse - 325*

Steamed Turbot - *Trout Roe, White Wine Sauce, Leek & Boiled Potato - 550*

Tartar of Beef - *Cognac, Capers, Egg Yolk, French Fries & Salad - 325*

Veal Meatballs - *Cream Sauce, Potato Purée, Pickled Cucumber & Lingonberries - 290*

Biff Rydberg - *Egg Yolk, Horseradish, Caramelized Onion & Mustard Cream - 425*

Filé of Beef - *Peppercorn Sauce, Salad & French Fries - 475*

Dessert

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

Swiss Roll - *Apple, Granny Smith-Sorbet, Crème Anglaise & Mascarpone - 130*

Crème Caramel - *125*

Hazelnut Ice Cream - *75*

Affogato - *Vanilla Ice Cream & Espresso - 85*

Chocolate Pudding - *with Smetana - 55*

Please inform the staff of any eventual dietary restrictions