

**Let the
Chef & Sommelier
decide**
Sit back, shut up and wine n' dine

4 – Servings
395 SEK / P

Wine package
395 SEK / P

All – in Wine n' Dine
1195 SEK / P

"The best of the best from the menu"

Green Stuff

VARIOUS KALE

115 SEK

Harrisa, goat yoghurt, roasted almonds
VARIATION PÅ KÅL harrisa, getyoghurt, rostade mandlar

WHITE ASPARAGUS

140 SEK

Hollandaise, dill powder, dukkah
INKOKT VIT SPARRIS hollandaise, dillpulver, dukkah

WILD GARLIC

115 SEK

Creamy organic egg, blackened spring onions, pickled grape, sourdough bread
RAMSLÖK bakat eko ägg, sotad vårlök, picklad vindruva, surdegsbröd

Fishy Stuff

ARTICHOKE BARIGOULE STYLE

140 SEK

Roasted garlic mayonnaise, crispy sour dough, razorclams
KRONÄRTSKOCKA BARIGOULE rostad vitlöksmajonnäs, krispig surdeg, knivmuslor

GRILLED AVOCADO

145 SEK

Smoked rainbow trout roe, mint, local yogurt, roasted buckwheat
GRILLAD AVOKADO rökt regnbågsrom, mynta, lokal yoghurt, rostad bovete

GREEN ASPARAGUS

165 SEK

Mixture of sorrels, roasted fish bouillon, baked char
GRÖN SRARRIS syrliga blad, rostad fiskbuljong, bakad röding

Meaty Stuff

BRAISED CHARD

155 SEK

Sage, chicken bouillon, mushroom, corn-feed chicken from Munka
BRÄSSERAD MANGOLD salvia, kycklingbuljong, champinjon, majskykling från Munka

BLACKENED CELERIAC

145 SEK

Tarragon mayonnaise, crispy rye bread, verbena, veal tartar
SOTAD ROTSELLERI dragonmajonnäs, rågsmlutor, citronverbena, kalvtartar

NETTLES

155 SEK

Roasted carrots, Bocke-Pär local goat cheese, porchetta
NÄSSLOR rostade morötter, Bocke-Pär lokal getost från Vilhelmsdal, porchetta

The BIG ones

recommended for 2 people or more

HAIL to the HALIBUT

Oyster n' parsley sauce, grilled
cucumber, radishes
Ostron- och perillesås, grillad gurka, rädisor
525 SEK

LOVELY CÔTE de BOUEF

Kale, beetroot, jus
Svartkål, betor, steksky
625 SEK



**Please speak to your server if you have any allergies.
We're a cash free restaurant.**