

4 – Servings
425 SEK / PWine pairing
425 SEK / PLet the
Chef & Sommelier
decide
*Sit back, shut up and just wine 'n' dine*All-in Wine 'n' Dine
1195 SEK / P*"The best of the best from the menu"*

Green Stuff

VARIOUS CABBAGE

115 SEK

Harrisa, goat yoghurt, valencia almonds, cilantro
VARIATION PÅ KÅL, harissa, getyoghurt, Valencia mandlar, koriander

CONFIT OF RUTABAGA

125 SEK

Roasted hazelnuts, grilled pears, cheese from Vilhelmsdahl
KONFITERAD KÅLROT, rostade hasselnötter, grillade påron, gårdsost från Vilhelmsdahl

ENDIVE SALAD

125 SEK

Smoked beetroot, rooibos tea, black currant, Le Napoleon cheese
ENDIVE SALAD, rökt rödbeta, rooibos te, svarta vinbär, Le Napoleon ost

Fishy Stuff

BAKED ORGANIC EGG

135 SEK

Cabbage bouillon, seaweed, smoked trout roe, bottarga from skrei cod
BAKAT EKO ÅGG, kålbuljong, alger, regnbågsrom, bottarga på skrei

GRAPEFRUIT & CUMEO PEPPER

155 SEK

Pickled kohlrabi, cumeo pepper mayonnaise, crispy chicken skin, grilled octopus
GRAPEFRUKT, inlagd kålrabbi, cumeopepparmajonnäs, krispigt kycklingskinn, grillad bläckfisk

POTATO x 3

155 SEK

Pickled onion, potato foam, brown butter with black garlic, baked skrei cod
POTATIS x 3, potatisskum, brynt smör med svart vitlök, bakad skrei

Meaty Stuff

DEEP FRIED PARSLEY ROOT

145 SEK

Gremolata, celery, parsley, braised lamb shoulder
FRITERAD PERSILJERÖT, gremolata, stjälselleri, persilja, bräserverad lammfog

BRAISED ARTICHOKE

155 SEK

Papadam, dried beef heart, cider vinegar mustard mayonnaise, beef tartar
INKOKT KRONÅRTSKOCKA, papadam, torkat oxhjärta, majonnäs på cidersenapsvinäger, tartar på kossa

CELERIAC

165 SEK

Crispy celeriac, pistachio, cress, vinegar jus, grilled flank
ROTSSELLERI, krispig rotselleri, pistage, krasse, vinägersky, grillad flankstek

The BIG one

recommended for 2 people or more

LOVELY CÔTE de BOUEF

Kale, beetroot, jus
svartkål, betor, stesky
625 SEK

ROASTED BONE MARROW

Parsley sallad, celery salt, sourdough bread
persiljesallad, sellerisalt, surdegsbröd
125 SEK*Please speak to your server if you have any allergies.*
We're a cash free restaurant.

Our Desserts

CHOCOLATE SORBET

Cloudberry, pecan, yummie brownie, punch

CHOKLADSORBET, hjortron, pekannötter, halvbakad brownie, punsch

115 SEK

STICKY TOFFEE PUDDING

Mascarpone ice cream, almonds, whipped cream, lingonberries

STICKY TOFFEE PUDDING, mascarponeglass, mandlar, vispad grädde, syrade lingon

115 SEK

COCONUT ICE CREAM

Dulche de leche, salted lemon, coconut cake, toasted sesame seed

KOKOSGLASS, dulce de leche, salta citroner, kokoskaka, rostade sesamfrö

115 SEK

OUR FAVORITES CHEESES RIGHT NOW!

Våra favorit ostar just nu!

165 SEK

FOR DESSERT & CHEESES

Söta viner // Sweet wines

Glas

Alfredo Maestro La Cosa/The Thing 2016//Ribero del Duero Spanien
Muscat de Alexandria

99,-

Kracher Cuvée Beerenauslese 2016//Burgenland Österrike
Welschriesling, Chardonnay

99,-

K.Wechsler Schweisströpfchen 2017//Rheinhessen Tyskland
Riesling

99,-

Gul vin // Yellow wine

Le Clos des Grives Vin Jaune 2008//Jura Frankrike
Savagnin

149,-

Portvin // Port wine

Vallado 10yo Tawny

6 cl 80,-

Vallado Adelaide Vintage Port 2009

6 cl 140,-

