

4 – Servings

425 SEK / P

Wine pairing
425 SEK / P**Let 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 päron, 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 ÄGG, 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**FENNEL & SAFFRON**

155 SEK

Pernod braised fennel, beurre blanc, saffron vinaigrette, baked cod
FÄNKÅL & SAFFRAN, pernodbräserad fänkål, beurre blanc, saffransvinaigrette, bakad torsk**Meaty Stuff****BRUSSELS SPROUTS**

145 SEK

Pumpkin puré, crispy brussels sprouts, sea buckthorn, apple braised pork cheeks
BRYSSELKÅL, pumpapuré, krispiga brysselkål, havtorn, äpplebräserverad griskind**CRISPY JERUSALEM ARTICHOKE**

155 SEK

Bouillon, chervil, thinly sliced lardo
KRISPIG JORDÄRTSKOCKA, buljong, körvel, tunt skuren lardo**CELERIAC**

165 SEK

Crispy celeriac, pistachio, cress, vinegar jus, grilled flank
ROTSELLERI, 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, steksky
625 SEK**ROASTED BONE MARROW***Parsley sallad, celery salt, sourdoug 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 115 SEK

Cloudberrries, pecan, yummie brownie, punch

CHOKLADSORBET, hjortron, pekannötter, halvbakad brownie, punsch

STICKY TOFFEE PUDDING 115 SEK

Mascarpone ice cream, almonds, whipped cream, lingonberries

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

BLUEBERRIES 115 SEK

Blueberry sorbet, lemoncurd, caramelized white chocolate, taragon

BLÅBÄR, blåbärssorbet, lemoncurd, karamelliserad vit choklad, dragon

OUR FAVORITES CHEESES RIGHT NOW! 165 SEK

Våra favorit ostar just nu!

FOR DESSERT & CHEESES

Söta viner // Sweet wines

Glas

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

99,-

Muscat de Alexandria

Kracher Cuvee Beerenauslese 2016//Burgenland Österrike

99,-

Welschriesling, Chardonnay

Kracher Zweigelt Beerenauslese 2016//Burgenland Österrike

99,-

Zweigelt

Gul vin // Yellow wine

Le Clos des Grives Vin Jaune 2008//Jura Frankrike

149,-

Savagnin

Portvin // Port wine

Vallado 10yo Tawny

6 cl 80,-

Vallado Adelaide Vintage Port 2009

6 cl 140,-

