



SNACKS

OYSTERS PONZU, CHILI AND CUCUMBER	2pcs 95: -
OLIVES	45: -
PIECE OF CHEESE (ask your waiter for our selection)	85: -
COLD CUT OF THE DAY (ask your waiter for our selection)	95: -
DIRTY FRIES CHILLI MAYO, CHIVES, GRANA PADANO AND ONION	95: -
CRISPS SMETANA, CHIVES AND LÖJROM	145: -

STARTERS

SKAGEN DILL MAYO, ONION, MUSTARD SEEDS AND TROUT ROE	185 / 285: -
STEAK TARTARE PICKLED CHANTERELLES, VÅSTERBOTTEN CREAM, LOVAGE AND CRISPY GYOZA	175 / 265: -
BEETROOT GOAT CHEESE, BALSAMICO AND CARAMELIZED WALNUTS	165: -
TUNA TATAKI TRUFFLE PONZU VINAIGRETTE, LEMON MAYO AND CUCUMBER	175: -

MAINS

STEAK A'LA MINUTE RED WINE SAUCE, TOMATO SALAD, POMMES FRITES, SQ BEARNAISSE	285: -
RIGATE PASTA MUSHROOMS, HAZELNUTS AND FRESH TRUFFLE	265: -
HAKE COCOBEANS STEW, FENNEL CHUTNEY, QUINCE AND MUSSEL SAUCE	295: -
GRILLED DEER ARTICHOKE STOMP, BUTTER FRIED SALSEFIA, LINGONBERRIES, KALE AND JUNIPER JUS	325: -
SAFFRON FISH STEW HADDOCK, SALMON, SHRIMPS, CHILLI MAYO, CROUTONS AND GRILLED LEMON	275: -

DESSERT

CHOCOLATE TERRINE HAZELNUT CREAM, PLUM SORBET AND MACARONS	125: -
CARAMELIZED PEAR EARL GREY CREAM, CRUNCHY BITES, BROWN BUTTER ICE CREAM	115: -
HOMEMADE ICE CREAM & SORBET (ask your waiter for our selection)	55: -
CHOCOLATE TRUFFLES	55: -
CREME BRÛLÉE	95: -
SELECTION OF CHEESES HOMEMADE MARMELADE (ask your waiter for our selection)	175: -