Drink bites

Oliver	75:-
Marconamandlar	85:-
Pimientos de Padrón	95:-
Friterad kronärtskocka med aioli & brödkrisp	115:-
Vitlöksbröd med straciatella & espelette	135:-

Starters

Gambas "Pil Pil" 225:-
Chili, vitlök & grillat levain

Gambas "pil pil" with chili, garlic & levain bread

Carpaccio 215:-
Hyvlad parmesan, ruccola, pinjenötter, selleri, citron & olivolja

Carpaccio with parmesan cheese, ruccola, pinenuts, selleri, lemon & olive oil

Burrata 195:-
Pesto rosso, torkad Paleta Iberico, marconamandlar & körvel

Burrata with pesto rosso, dried paleta iberico, marcona almond & chervil

Tonfisktartar 225:-
Färsk mango, avokado, koriander, sesamfrön & ponzu

Tuna tartar with mango, avocado, cilantro, sesame & ponzu

"Koreansk Råbiff" 225:-
Tartar på oxe, kimchimajonnäs, koriander, sesamfrön & ingefära

Beef tartar, kimchi mayonnaise, coriander, sesame seeds & ginger

Ostron är ett s.k. högrisklivsmedel och kan orsaka en allergisk reaktion, inte sällan i kombination med alkohol

Oysters are considered a high-risk food and may cause an allergic reaction, not infrequently in combination with alcohol

Milles

Mains

Bakad blomkål 295:-
Brynt smör, soja, gremolata, broccoli, jordärtskockschips & picklesgelé

Baked cauliflower with browned butter, soy, gremolata, broccoli & Jerusalem artichoke chips

Tryffelpasta 385:-
Tryffelpeccorino & färsk tryffel
Truffle pasta with truffle peccorino & fresh truffle

Smörstekt Torsk 425:-
Blomkålskräm, broccoli, hasselnötter, Sandefjordsås, forellrom & gräslök

Cod with cauliflower, broccoli, hazelnuts, Sandefjords sauce, bleak roe & chives

Grillad Dorade 425:-
Gremolata, citron, gemsalad, aioli & pommes frites
Grilled Dorade with gremolata, lemon, aioli & French fries

Kycklingfile "Paillard" 315:-
Smörad kycklingfond, rostad lök, ruccola & confiterad tomat

Chicken with gravy, roasted onion, arugula & confit tomato

Koreansk råbiff 355:-
Tartar på oxe, kimchimajonnäs, koriander, sesamfrön, ingefära & pommes frites

Beef tartar, kimchi mayonnaise, coriander, sesame seeds, ginger & French fries

Milles Kalvschnitzel 355:-
Asiatisk råkostsallad, sojasmör, sesam, koriander & srirachamajonnäs

Grilled veal schnitzel with Asian slaw, soy butter, coriander, sesame, chili & sriracha mayonnaise

Grillad steak minute 425:-
Cafe de paris smör, rödvinssås, mixsallad & pommes frites
Grilled steak minuté with cafe de paris butter, red wines sauce, mix salad & french fries

Dessert

Tarte tatin 155:-
Serveras med vaniljglass & karamell
Tarte tatin with vanilla ice cream & caramel

Chokladmousse 155:-
passionfrukt, vit choklad, hallon & hasselnöts noblesse
Chocolate mousse with passion fruit, white chocolate, raspberry & hazelnuts noblesse

Hallonpannacotta 155:-
Maräng, jordgubb, mandelkaka & yoghurtglass
Rasperry pannacotta with meringue, strawberry, almond cake & yoghurt ice cream

Creme bruleé 135:-
Classic French creme bruleé

Tre sorter ostar
Serveras med marmelad & fröknäcke 175:-
Cheeses with marmalade & crisp bread

Glass / Sorbet 75:-
Ice cream / sorbet

Chokladtryffel 55:-
Chocolate truffle

Fråga oss gärna om ursprunget på vårt kött.
Vänligen informera oss om eventuella allergier

Please feel free to ask us about the origin of our meat and inform us of any allergies