

FÖRDRINKAR

All cocktails can be made non-alcoholic.

BASIL SMASH 190 / 85

Bombay sapphire, lemon, sugar, basil

SPICY MARGARITA 190 / 85

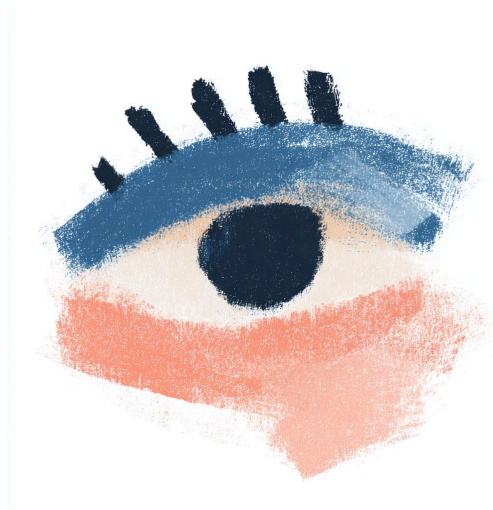
Patrón Silver, Cointreau, chili, lime

PEACH SOUR 190 / 85

Grey Goose vodka, peach, lemon, egg white

NEGRONI 190

Bombay Sapphire gin, campari, carpano classico



SNACKS

OLIVER 75

Olives

MARCONAMANDLAR 85

Marcona almonds

PIMIENTOS DE PADRÓN 95

FRITERAD KRONÄRTSKOCKA 115

Aioli & brödkrisp

Fried artichoke with aioli & bread crisp

VITLÖKSBRÖD 135

Straciatella & espelette

Garlic bread with straciatella & espelette

LÖJROMSCHIPS 195

Chips med löjrom, gräddfil, picklad rödlök, dill & gräslök

Chips with bleak roe, sour cream, pickled red onion, dill & chives



FÖRRÄTTER

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 / 335

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

HUVUDRÄTTER

BAKAD BLOMKÅL 295

Brynt smör, soja, gremolata, broccoli, jordärtskockschips & picklesgelé

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

SMÖRSTEKT TORSK 425

Blomkålskräm, broccoli, hasselnötter, Sandefjordsås, forellrom & gräslök

Cod with cauliflower crème, broccoli, hazelnuts, sandeford sauce trout roe & chives

KYCKLINGFILE "PAILLARD" 315

Smörad kycklingfond, rostad lök, ruccola & confiterad tomat

Chicken with gravy, roasted onion, arugula & confit tomato

MILLES KALVSCHNITZEL 355

Asiatisk råkostsallad, sojasmör, sesam, koriander & sriracha majonnäs

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

ENTRECÔTE 545

Uruguay entrecôte, tomatsallad, bearnaisesås & pommes frites

Grilled ribeye with tomato salad, bearnaise sauce & french fries

TRYFFELPASTA 385

Tryffelpeccorino & färsk tryffel

Truffle pasta with truffle peccorino & fresh truffle

GRILLAD DORADE 425

Gremolata, citron, gemsalad, aioli & pommes frites

Grilled Dorade with gremolata, lemon, aioli & French fries

KOREANSK RÅBIFF 335

Tartar på oxe, kimchimajonnäs, koriander, sesamfrön, ingefära & pommes frites

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

GRILLAD STEAK MINUTE 425

Cafe de paris smör, rödvinskås, mixsallad & pommes frites

Grilled steak minuté with cafe de paris butter, red wines sauce, mix salad & french fries

CAVIAR
BAERII CLASSIC 28 G
ANNA DUTCH

Smörstekt toast, hackad silverlök & smetana
Butter fried toast, onion & smetana

795

SKALDJUR

OSTRON

FINE DE CLAIRE NO3

Mignonette, citron & Tabasco

55/ST

3 ST / 145 • 6 ST / 255 • 12 ST / 475

Ostron är ett s.k. högrisk-livsmedel och kan orsaka allergiska reaktioner, särskilt i kombination med alkohol.

Oysters are a so-called high-risk food and can cause allergic reactions, especially when combined with alcohol.

KOKT HUMMER

Aioli, citron & smörstekt levainbröd, pommes frites
Lobster, aioli, lemon & butter fried levain, French fries

325 / 575

Fråga oss gärna om ursprung på vårt kött & informera oss om era allergier.
Please feel free to ask us about the origin of our meat and inform us of any allergies you may have.