

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



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, arugula, pine nuts, celery, lemon & olive oil

BURRATA 195

Pesto rosso, torkad Paleta Ibérica, marconamandlar & körvel

Burrata with pesto rosso, dried Paleta Ibérica, Marcona almonds & chervil

TONFISKTARTAR 225

Färsk mango, avokado, koriander, sesamfrön & ponzu

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

KOREANSK RÅBIFF 225

Tartar på oxer, kimchimajonnäs, koriander, sesamfrön & ingefära

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



SNACKS

OLIVER 75

Olives

MARCONAMANDLAR 85

Marcona almonds

PIMIENTOS DE PADRÓN 95

FRITERAD KRONÄRTSKOCKA 115

Aioli & brödkrisp

Deep fried artichoke with aioli & bread crisp

VITLÖKSBRÖD 135

Stracciatella & espelette

Garlic bread with stracciatella & espelette

LÖJROMSCHIPS 195

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

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



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, Sandefjord sauce, trout roe & chives

KYCKLINGFILÉ ”PAILLARD” 315

Smörad kycklingfond, rostad lök, ruccola & confiterad tomat

Chicken with gravy, roasted onion, arugula & confit tomato

MILLES KALVSCHNITZEL 355

Asiatisk räkostsallad, sojasmör, sesam, koriander & srirachamajonnäs

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

ENTRECÔTE 545

Uruguay entrecôte, tomatsallad, béarnaisesås & pommes frites

Grilled ribeye with tomato salad, béarnaise sauce & french fries

TRYFFELPASTA 385

Tryffelpecorino & färsk tryffel

Truffle pasta with truffle pecorino & fresh truffle

GRILLAD DORADE 425

Gremolata, citron, gemsalad, aioli & pommes frites

Grilled Dorade with gremolata, lemon, aioli & French fries

KOREANSK RÅBIFF 335

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

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

GRILLAD STEAK MINUTE 425

Café de Paris-smör, rödvinssås, mixsallad & pommes frites

Grilled steak minute with Café de Paris butter, red wine sauce, mixed salad & french fries

OXTARTAR 545

Kimchimajonnäs, koriander, sesamfrön, ingefära & pommes frites

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

SKALDJUR
OSTRÖN
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



CAVIAR
BAERII CLASSIC 28 G
ANNA DUTCH

Smörstekt toast, hackad silverlök & smetana

Butter fried toast, onion & smetana

795

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.