

Cocktails

125

Dry Martini
Haymans Dry Gin & Noilly Prat

Gin & Tonic
Haymans Dry Gin & Tonic lemon

Megmosa
Bollinger Special Cuvee & grapefruit

New York Sour
Maker's Mark bourbon, lemon, gomme & Castle Rock Pinot Noir

Aperol Spritz
Prosecco, soda & Aperol



Snacks

45

Salted almonds
Chips & dip
Olives
A bite of Wrångebäck cheese
1 oyster

Charcuterie
with accessories

165

Farming cheeses
with accessories

165



Dishes in **bold** below for special price.
Tuesday-Wednesday 2 courses 295:-

Starters

6 oysters vinegar & lemon	185
Jerusalem artichoke soup salmon cube, apple & fennel	145/195
Snails provençale garlic & parsley	145
Salmon lemon, bleakroe & crostini	155
Toast Skagen bleak roe	145/195
Steak tartare onion, cress, radish & dijon	145/195



Main courses

Bœuf Bourguignon potato purée, pork & mini onion	215
Risotto green asparagus, pepper marinated steak & truffle	235
Duck confit carrots, brown butter, kale & red wine sauce	225
Spring chicken vegetables, lemon & dill	245
Cod fish shrimps, persil, garlic & chili sauce & white wine	245



Dessert

Swedish cheeses	165
Chocolate fondant raspberry & vanilla ice cream	95
Crème Brulée green cardamom, vanilla & orange	95
Sorbet/Ice cream of the day	65
Truffle	35



Sweet wines		6 cl
2010	Château de Juge, Cadillac, Bordeaux, Frankrike	80
NV	Bodegas Tradición, Palo Cortado VORS 30yr, Jerez, Spanien	180
2010	Allesverloren, Fine Old Vintage, Swartland, Sydafrika	95
NV	Laborie, Pineau de Laborie, Paarl, Sydafrika	75
2006	Oremus Tokaji, Aszu 5 puttonyos, Tokaji, Ungern	145
2014	Lenz Moser, Trockenbeerenauslese, Burgenland, Österrike	115