



Cocktails 125

Dry Martini

Haymans Dry gin & Noilly Prat

Gin & Tonic

Haymans Dry gin & Tonic lemon

Megmosa

Bollinger Special Cuvee & blodgrape

Aperol Spritz

Prosecco, soda & aperol

Snacks 45

Marcona almonds

Potato chips

Olives

One piece of Wrångebäck cheese

1 oyster

Tasty with wine 165

Charcuteries

with accessories

Swedish farm cheese

with accessories

6 oysters

vinegar & lemon



Allergies – ask your waiter.

Non-alcoholic alternatives are available.



Starters

Classic "Toast Skagen" 145/195

shrimp in mayonnaise served with toast, dill, lemon & roe

Jerusalem artichoke soup 155

served with a clam shell tartar, crispy khale & fennel

Snails provençale 145

served with white bread, white wine, butter, garlic & persil

Chanterelle toast 160

chanterelle cream served with roasted brioche, pickled chanterelle & iberico

Beef tartar 145

*served with silver onion, truffle mayonnaise, crostini, pickled onion & fresh
truffle*

Fig salad 145

*served with reduction of balsamic, goat cheese cream, roasted seed, pickled root
vegetables & frissé salad*





Main course

Boeuf Bourguignon 215

served with almond potatoes pure, pork, pickled onion & carrots

Porchetta 255

pig from swedish farm served with herb roasted delicates potatoes, sautéed chanterelle with brussels sprouts, red wine sauce & blackberry

Baked char 240

swedish char served with almond potatoes pure, dill, roasted root vegetables & buerre blanc

Pasta Vongole 195

taglitelle served with fresh italian vongole mussels, garlic, white wine, persil & parmesan cheese

Mushroom risotto 235

served with mushroom of the season, parmesan & truffle



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Dessert

Swedish farm cheese 165

with accessories

Chocolate fondant 95

served with our own vanilla ice cream, raspberry coulis & raspberry

Crème Brulée 95

flavored with cardamom, cinnamon, vanilla & orange

Pavlova 105

meringue nest served with redcurrants, tonka bean, preserved swedish apple & pears

One bowl of sherbet 45

ask your waiter of flavor

Chocolate truffle 35

a piece of our own



Dessert wine 6 cl

2010 Château de Juge, Cadillac, Bordeaux, France 80

NV Palo Cortado VORS 30yr, Jerez, Spain 180

2010 Allesverloren, Fine Old Vintage, Swartland, South Africa 95

NV Laborie, Pineau de Laborie, Paarl, South Africa 75

2007 Oremus Tokaji, Azsu 5 puttonyos, Tokaji, Hungary 145

2014 Lenz Moser, Trockenbeerenauslese, Burgenland, Austria 115



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