

TASTING MENU	FIRST	SECOND	DESSERT
CAVIAR and POTATO	CAVIAR <i>125 per ounce</i>	SKREI COD chanterelle, turnip, hazelnut	CHOCOLATE salted caramel, apple, walnuts
GRAVLAX and BEET	LÖJROM <i>85 per ounce</i>		
SKREI COD and MUSHROOM	MATJES HERRING apple, rye, brown butter	LOBSTER white asparagus, spring onion, hollandaise	YOGURT blood orange, meringue, mint
DUCK and TRUFFLE	GRAVLAX sea buckthorn, beets, fennel pollen	7X BEEF broccoli rabe, salsify, black garlic <i>supplement 25pp</i>	ARCTIC BIRD'S NEST goat cheese, sea buckthorn, blueberry <i>supplement 15pp</i>
ARTISANAL CHEESES <i>supplement 20pp</i>	DIVER SCALLOP kohlrabi, caramelized onion, potato		
ARCTIC BIRD'S NEST	VENISON horseradish, sunchokes, löjrom	CRESCENT FARMS DUCK BREAST radicchio, black currant, yellowfoot	CHEESE selection of three, fig compote, seeded cracker
185PP		TWO COURSES 105 PP THREE COURSES 125 PP CHEESE SUPPLEMENT 20PP	

EXECUTIVE CHEF EMMA BENGTTSSON
CHEF DE CUISINE SIMON EK

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness
A 20% gratuity will be added for parties of six or more*