

Sharingmeny

Regnbågslax Sashimi, Stenbitsrom, Kumquats & Koriander

Löjrom, Krispig Gyoza, Jalapeño & Svarta Vinbär

*

Oxtartar, Forellrom, Vitlök & Chili
Viltkorv, Anklever, Lök & Senap

*

Zabuton, Tryffelsky, Morot & Kalamataoliver
Blomkål, Miso, Gochujang & Cashewnötter

*

Kökets val av dessert.

*

Minimum 2 personer 659:-/person

Dryckespaket 585 :-/person

Vegetarisk sharingmeny

Friterad Burrata, Päron, Radicchio & Semitorkad Tomat

Tångkaviar, Krispig Gyoza, Jalapeño & Svarta vinbär

*

Vit Sparris, Ramslök, Citron, Kavring & Pinjenötter
Aranchini, Tomat, Basilika, Parmesan

*

Tomater, Aubergine, Fetaost & Kikärter
Blomkål, Miso, Gochujang & Cashewnötter

*

Kökets val av dessert.

*

Minimum 2 personer 599:-/person

Dryckespaket 650:-/person

Smårätter

- Ostron toppade med havtorn Jalapenho, Dill & Gurka 45:-/st
Marconamandlar 59:-
Nocallera Oliver 69:-
15g White Sturgeon Kaviar & Vodka 359:-
Grillat Surdegsbröd & Brynt Miso Smör 64:-
Krispig Potatis, Purjolök, Citron & Gräddfil 109:-
3 Ostar, Fröknäcke & Marmelad 189:-
Viltkorv, Anklever, Lök & Senap 199:-
Löjrom, Krispig Gyoza, Jalapenho & Svarta Vinbär 189:-
Kycklingskinn, N'duja, Svamp & Parmesan 149:-
Jamón De Bellota Ibérico 36 Månader 80g 224:-
Chark, Fläsksvål & Picklade Grönsaker 239:-
Aranchini, Tomat, Basilika, Parmesan 169:-
Mini Saucisse Parmesan 80g 89:-

Mellanrätter

- Zabuton, Tryffelsky, Morot & Kalamataoliver 259:-
Regnbågslax Sashimi, Stenbitsrom, Kumquats & Koriander 239:-
Vit Sparris, Ramslök, Citron, Kavring & Pinjenötter 229:-
Oxtartar, Forellrom, Vitlök & Chili 219:-
Blomkål, Miso, Gochujang & Cashewnötter 199:-
Friterad Burrata, Päron, Radicchio & Semitorkad Tomat 199:-
Tomater, Aubergine, Fetaost & Kikärter 189:-
200g Entrecote, Hasselnötter, Rökt kycklingfond & Paprika 369:-

Dessert

- Chokladbiskvi 64:-
Choklادتarte, Pecannöt & Saltvaniljglass 149:-
Rabarbersorbet, Yoghurt, Citron & Maräng 139:-

Sharingmenu

Rainbow trout sashimi, Lumpfish roe, Kumquats & Cilantro
Vendace roe, Crispy gyoza, Jalapeño & Black currants

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Steak tartare, Trout roe, Garlic & Chili
Sausage, Foie gras, Onion & Mustard

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Zabuton, Truffle broth, Carrot & Kalamata olives
Cauliflower, Miso, Gochujang & Cashews

*

The chef's choice of dessert.

*

Minimum 2 people 659:-/person

Beverage package 585:-/person

Green sharingmenu

Fried Burrata, Pear, Radicchio & Semi-Dried Tomato
Seaweed Caviar, Crispy Gyoza, Jalapeño, Black Currants

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White Asparagus, Ramson, Lemon, Rye bread & Pine nuts
Aranchini, Tomato, Basil, Parmesan

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Tomatoes, Aubergine, Feta cheese & Chickpeas
Cauliflower, Miso, Gochujang & Cashews

*

The chef's choice of dessert.

*

Minimum 2 people 599:-/person

Beverage package 650:-/person

Small Dishes

Oysters topped with sea buckthorn, Jalapeño, Dill & Cucumber 45:-

Marcona almonds 59:-

Nocallera olives 69:-

15g White Sturgeon Kaviar & Vodka 359:-

Grilled sourdough bread, Miso browned butter 64:-

Crispy potatoes, Leek, Lemon & Sour cream 109:-

3 Cheese, Crisp bread & Marmalade 190:-

Game sausage, Foie gras, Onion & Mustard 199:-

Vendace roe, Crispy gyoza, Jalapeño & Black currants 189:-

Crispy chicken skin, N'duja, Mushroom, Parmesan 149:-

Jamón De Bellota Ibérico 36 Months 80g 224:-

Charcuterie, Pork crackers & Pickled vegetables 239:-

Mini Saucisse Parmesan 80g 89:-

Medium Size Dishes

Zabuton, Truffle broth, Carrot & Kalamata olives 259:-

Rainbow trout sashimi, Lumpfish roe, Kumquats & Cilantro 239:-

White Asparagus, Ramson, Lemon, Rye bread & Pine nuts 229:-

Steak tartare, Trout roe, Garlic & Chili 219:-

Cauliflower, Miso, Gochujang & Cashews 199:-

Deep-fried Burrata, Pear, Radicchio & Semi-dried Tomato 199:-

Tomatoes, Aubergine, Feta cheese & Chickpeas 189:-

200g Rib-eye, Hazelnut, Pepper & Smoked sauce 369:-

Dessert

Chocolate bisque 64:-

Chocolate tart, Pecan & Salted vanilla ice cream 149:-

Rhubarb Sorbet, Yoghurt, Lemon & Meringue 139:-