THE SPARROW BISTRO

Hors d'oeuvres

3 Fine de claire No 4 120

Charcuterie, *Jambon de Bayonne, Salami Rosette, paté* 265

Jambon de Bayonne 95

Svampkrotter 125
Mushroom croquettes

Apéritif

Champagne 145

Cocotreuse 179
Green Chartreuse, coconut, passion fruit, basil, lime & lemon

Negroni 179
Gin, Campari & Vermouth

Les Entrées

Halstrade rödräkor, gremolata, grillad citron, aioli 165
Seared red prawns, gremolata, grilled lemon, aioli

Sallad på betor, getost, surdegsfriterad lök, brynt smör 175
Salad of beets, goat cheese, sourdough fried onion & brown butter

Tartar på svensk mjölkko, dragon, kapris, sallad, krispig potatis 185
Beef tartare of Swedish dairy cow, tarragon, capers, lettuce, crispy potatoes

Tartar på tonfisk, avokado & grillad gurka, melon 205
Tuna tartare, avocado & grilled cucumber, melon

Les Plats Principaux

Moules Frites, aioli, pommes frites 265
Mussels, aioli, French fries

Cavatelli, höstsvamp, vin jaune, hösttryffel 275
Cavatelli, autumn mushrooms, vin jaune, autumn truffle

Plattfisk du Jour Meunière, purjolök, stekta kantareller, kapris, brynt smör 365
Flatfish du Jour Meunière, leek, sautéed chanterelles, capers & brown butter

Steak au poivre på ryggbiff, pommes frites, bakad spetskål, pepparsås 395
Sirloin Steak au poivre, peppercorn sauce, pointed cabbage, French Fries

Stekt kycklingbröst & konfiterat lår, säsongens grönt, ris, gräddsås, tryffel 395
Chicken breast & confited thigh, seasonal greens, rice, cream sauce & truffle

Les Desserts

2 eller 4 utvalda ostar, fikonmarmelad, rostad baguette 145/250
2 or 4 selected cheeses, fig marmalade, toasted baguette

Pain perdu på brioche, pistageglass, caramel 135
Pain perdu on brioche, pistachio ice cream & caramel

Clafoutis med körsbär, körsbärssorbet, mandelglass 120
Clafoutis with cherries, cherry sorbet and almond ice cream

Chokladmousse, hallonsorbet 115
Chocolate mousse, raspberry sorbet

Créme brûlée 105

If you have any allergies, please ask the staff
Ask us about the origin of the meat
All prices are in SEK