MENY / MENU

CAVIAR

ANNA DUTCH OSCIETRA CAVIAR 28G / 50G — 995 / 1695

ANNA DUTCH BAERII CAVIAR 10/28G — 395 / 695
Serveras med blinier – gräslök – creme fraiche
Served with blinis – chives – crème fraîche

SNACKS

CHARKUTERIER / CHARCUTURIE — 149

NOCELLARA OLIVER / NOCELLARA OLIVES — 75

PARMESAN — 85

OSTRON / OYSTERS

OSTRON GILLARDEAU NO 6 — 1 st 55 / 3 st 120 / 6 st 285
Schalottenvinägrett – citron
Shallot vinaigrette - lemon

OSTRON GILLARDEAU NO 6 PADTHAI — 1 st 65 / 3 st 180 / 6 st 345
Tamarind - soya - jordnötter - lime - koriander
Tamarind - soy - peanuts - lime - coriander

FÖRRÄTT / STARTER

KALIX LÖJROM / BLEAK ROE 30 G — 325
Bröderna Persson Kalix Löjrom – smörstekt brioche – citron - gräslök – creme fraiche – rödlök
Bröderna Perssons bleak roe - butter-fried brioche – lemon – chives – crème fraîche – red onion

CARPACCIO / CARPACCIO — 245
Hälleflundra - citrus - äpple - koriander - chili - ponzu
Halibut - citrus – apple – coriander – chili – ponzu

GLASBAKAD RÖDING / LIGHTLY BAKED ARTIC CHAR — 275
Kålrot – forellrom – akvavit – tagetes – äpple
Rutabaga – trout roe – aquavit – marigold – apple

HUMMERSOPPA / LOBSTER BISQUE — 285
Hummer - brioche - jalapeño
Lobster – brioche – jalapeño

RÅBIFF / BEEF TARTARE — 255 / 395
Rökt rotselleri – betor – Montfrin olivolja – tryffel
Smoked celeriac – beets – Montfrin olive oil – truffle

SVENSK GETOST / SWEDISH GOAT CHEESE — 255
Saltbakad rödbeta – valnöt – brynt smöremulision
Salt-baked beetroot – walnut – browned butter emulision

VARMRÄTT / MAIN COURSE

TORSKRYGG / COD LOIN — 385
Broccoli – bellaverde – ostronsås – rispapper – äpple
Broccoli – bellaverde – oyster sauce – rice paper – apple

RÖDTUNGA FILÉ / WITCH FLOUNDER — 395
Blomkål – grillad smörsås – avruga – gurka – pakchoi
Cauliflower – grilled butter sauce – avruga – cucumber – pak choi

DOVHJORT / VENISON — 395
Rotselleri – kål – rökt märgsky – svamp
Celeriac – cabbage – smoked marrow bone jus – mushroom

ANKBRÖST / DUCK BREAST — 375
Morot – blodapelsin – ankrillette – Svedjan gårdsost
Carrot – blood orange – duck rillette – Svedjan farm cheese

SVENSK OXFILÉ / SWEDISH BEEF FILET — 695
Potatiskaka – tryffel – ankleversmör – portvinsås – spenat
Potato cake – truffle – foie gras butter – port wine sauce – spinach

BLOMKÅL / CAULIFLOWER — 355
Kål – rödvinsås – bönor – ostkräm – tryffel
Cabbage – red wine sauce – beans – cheese cream – truffle

DESSERT

CRÈME BRÛLÉE — 165
Tahitivanilj – blodapelsinsorbet
Tahitian vanilla – blood orange sorbet

CHOKLADTRYFFELKAKA / CHOCOLATE TRUFFLE CAKE — 175
Salt karamellganasch – hallonmousse – gräddfil – bryntsmörglass
Salted caramel ganache – raspberry mousse – sour cream – browned butter ice cream

PETIT FOURS — 125
3 små sötsaker
3 small sweets

SVENSKA OSTAR / SWEDISH CHEESES — 155
Marmelad – hembakat knäckebröd
Marmalade – homemade crispbread

Vi hjälper er gärna med rekommenderade viner till varje rätt.
We are happy to help you with wine recommendations for each dish.

RIVERTONVIEW
SKYBAR & RESTAURANT