

MENY / MENU

CAVIAR

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

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 150
Schalottenvinägrett – citron / 6 st 285
Shallot vinaigrette - lemon

OSTRON GILLARDEAU NO 6 1 st 65 / 3 st 180
PADTHAI / 6 st 345

Tamarind - soya - jordnötter - lime - koriander
Tamarind - soy - peanuts - lime - coriander

FÖRRÄTT / STARTER

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

HAVSKRÄFTSOPPA / LANGOUSTINE BISQUE 265
Eldad havskräfta – morot – fänkål – brioche – jalapeño
Grilled langoustine – carrot – fennel – brioche – jalapeño

SOTAD RÖDING / BLAKENED ARTIC CHAR 265
Kryddsoad röding – broccoli – puffatris – vitsojavinägrett –
jalapeñoskräm – tapioka
Spice-blakened artic char – broccoli – puffed rice – white soy
vinaigrette – jalapeño cream – tapioca

RÅBIFF / BEEF TARTARE 255 / 395
Kimchimajonäs – shiitake – rispapper – misosenap – gurka –
sesam
Kimchi mayonnaise – shiitake – rice paper – miso mustard –
cucumber – sesame

KROPPKAKA / POTATO DUMPLING 255
Svamp – karamelliserad lök – tryffel – ostkräm – svampbuljong
– äpple
Mushrooms – caramelized onion – truffle – cheese cream –
mushroom broth – apple

VARMRÄTT / MAIN COURSE

HÄLLEFLUNDRA / HALIBUT 425
Grillad smörsås – blomkål – kai-lan broccoli – avruga – gurka
Grilled butter sauce – cauliflower – kai-lan broccoli – avruga –
cucumber

SKREITORSKRYGG / SKREI COD LOIN 395
Jordärtskocka – dillsmör – blåmusselsås – forellrom –
saltbakad gulbeta
Artichoke – dill butter – mussel sauce – trout roe – salt-baked
yellow beet

DOVHJORT / VENISON 395
Rökt rotselleri – betor – vitlök – svartkål – lökkräm – oxsvanssky
Smoked celeriac – beets – garlic – black kale – onion cream –
oxtail sauce

ANKBRÖST / DUCK BREAST 375
Morot – blodapelsinsky – pakchoi – ankrillette – almnäs tegel
Carrot – blood orange sauce – pak choi – duck rillette – Almnäs
tegel cheese

SVENSK OXFILÉ / SWEDISH BEEF FILET 695
Mandelpotatiskräm – portvinsås – spenat – tryffel – svartrot
– riven anklever
Almond potato puree – port wine sauce – spinach – truffle –
salsify – grated foie gras

FRITERAD GETOST / FRIED GOAT CHEESE 355
Kailanbroccoli – betskräms – svartkål – vitlökskräm – inkokt
shitake – spetskål
Kai-lan broccoli – beet puree – black kale – garlic cream –
poached shiitake – pointed cabbage

DESSERT

CRÈME BRÛLÉE 175
Tahitivanilj – blodapelsinsorbet
Tahitian vanilla – blood orange sorbet

BAVAROISE / BAVAROISE 175
Kokos – passionsfrukt – maräng
Coconut – passion fruit – meringue

VALRHONA CHOKLADKRÄM / VALRHONA CHOCOLATE CREAM 155
Saltkola – marcona mandlar – mjölkglass
Salted caramel – Marcona almonds – milk 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.

3-RÄTTERS / 3-COURSE

SOTAD RÖDING / BLACKENED ARTIC CHAR

Kryddsotad röding – broccoli – puffatris –
vitsojavinägre – jalapeñoskräm – tapioka
*Spice-blackened artichoke – broccoli – puffed rice – white
soy vinaigrette – jalapeño cream – tapioca*

SKREITORSKRYGG / SKREI COD LOIN

Jordärtskocka – dillsmör – blåmusselsås – forellrom
– saltbakad gulbeta
*Artichoke – dill butter – mussel sauce – trout roe –
salt-baked yellow beet*

eller / or:

DOVHJORT / VENISON

Rökt rotselleri – betor – vitlök – svartkål – lökkräm –
oxsvanssky
*Smoked celeriac – beets – garlic – black kale – onion
cream – oxtail sauce*

BAVAROISE / BAVAROISE

Kokos – passionsfrukt – maräng
Coconut – passion fruit – meringue

Tillval: 3 ostar, marmelad och hembakat
knäckebröd 125 SEK

*Optional: Selection of 3 cheeses, marmalade and
homemade crispbread 125 SEK*

775

VINPAKET / WINE PACKAGE 495

6-RÄTTERS / 6-COURSE

PETIT CHOUX

Dill – löjrom – crème fraîche – syrad lök
Dill – Kalix vendace roe – crème fraîche – pickled onion
Krispig havskräfta – grön curry – koriander
Crispy langoustine – green curry – coriander

RÅBIFF / BEEF TARTARE

Kimchimajonäs – shiitake – rispapper – misosenap
– gurka – sesam
*Kimchi mayonnaise – shiitake – rice paper – miso
mustard – cucumber – sesame*

SOTAD RÖDING / BLACKENED ARTIC CHAR

Kryddsotad röding – broccoli – puffatris –
vitsojavinägre – jalapeñoskräm – tapioka
*Spice-blackened artichoke – broccoli – puffed rice –
white soy vinaigrette – jalapeño cream – tapioca*

ANKBRÖST / DUCK BREAST

Morot – blodapelsinsky – pakchoi – ankrillette –
almnäs tegel
*Carrot – blood orange sauce – pak choi – duck rillette
– Almnäs tegel cheese*

HÄLLEFLUNDRA / HALIBUT

Grillad smörsås – blomkål – kai-lan broccoli – avruga
– gurka
*Grilled butter sauce – cauliflower – kai-lan broccoli –
avruga – cucumber*

BAVAROISE / BAVAROISE

Kokos – passionsfrukt – maräng
Coconut – passion fruit – meringue

Tillval: 3 ostar, marmelad och hembakat
knäckebröd 125 SEK

*Optional: Selection of 3 cheeses, marmalade and
homemade crispbread 125 SEK*

1195

VINPAKET / WINE PACKAGE 725