THE SPARROW

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

Menu prix fixe

Se svarta tavlan för kvällens 3-rättersmeny.

See the blackboard for this evening's 3-course menu

645

Les Entrées

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 300
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, kronärtskocka, ris, gräddsås, tryffel 395
Chicken breast & confited thigh, artichoke, 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

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

SPARKLING

Champagne

Brut Impérial NV, Moët & Chandon 145
Shaman 21 NV, Marguet 185
Bottle of Moët & Chandon Brut Impérial NV 850

Chandon Garden Spritz 130

French Bloom, Le blanc 0,0% 135

LES VINS - WINES

BLANCS- WHITES

Chardonnay 2025 145
Terrazas de los andes, *Argentina*

Riesling 2024 165
Cave de Beblenheim, *Alsace*

Silice 2024 185
Ardoisères, *Savoie*

Hautes-Côtes de Beaune 2022 195
François de Nicolay, *Bourgogne*

Sauvignon Blanc 2024 195
Cloudy Bay, *New Zealand*

ROSÉ

Whispering Angel 2025 *Rosé* 155
Château d'Esclans, *Provence*

ROUGES & REDS

Malbec 2024 145
Terrazas de los andes, *Argentina*

Beaujolais-Villages 2021 165
Karim Vionnet, *Beaujolais*

Numanthia Termes 2022 175
Bodega Numanthia, *Spain*

Syrah d'Ogier 2022 180
Stéphane Ogier, *Rhône*

Bourgogne Rouge 2024 195
Domaine de la Rochette, *Bourgogne*

COCKTAILS 179

Dill Smith *
Champagne, Apple, Dill & Lime

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

Magnifigue
Plymouth Gin, yellow Chartreuse, fig & Lemon

Madame Chaotique
San Cosme Mezcal, Chambord, pineapple & lemon

La Louisiane
Michter's rye whiskey, Vermouth, Dom Bénédictine, Absinth & bitters

***Non-alcoholic 145**

BIÈRE & CIDRE - BEER & CIDER

Mellerud eko pilsner 94 40cl draught beer
Gotlands Bryggeri, Hazy Bulldog APA 110 40cl draught beer
Meteor, Blanche 95
Mooij Arbin Bryggeri, Sparven No 0001 Hallon 135
Aval, Gold Cidre 110
Ecusson Cidre Bio Brut 95

SANS ALCOOL - NON-ALCOHOLIC

Mineral Water, Vals Finement Pétillant 45/75 33cl/75cl
Törst, *Lingonberry* **75**
Coca-cola/zero 55
Nils Oscar God Lager Ekologisk 0,4% 70
Coffee/ Tea 65