

## COCKTAILS 5 CL 175:-

### SESAME GIMLET

Gin / Roasted Sesame / Lime / Chili

### EMELIE'S CHOICE

Havana Club / Falernum / Apricot Sugar / Lime / New World Bitter

### POMPEII

St Germain (Elderflower) / Martini Rosso / Smoky Ardbeg Whisky / Lemon juice/ Syrup / Bitters

### EBBASILICUM

Gin Mare / Elderflower Liqueur / Basilica Syrup / Lemon juice / Bitters

### PCT

Pisco / Green Chartreuse / Peychaud's bitter / Tonic / Lemon

### KENTUCKY FOREST

Bourbon / Pino Mugo Liqueur / Lemon / Honey

### GOLD FASHIONED

Bourbon/ Rose/ Caramelized sugar/ Cocoa bitter

## ALKOHOLFRIA / NON-ALCOHOLIC 95:-

### VIRGIN

Lemon juice / Syrup / Passion fruit puree / Passion fruit juice

### PINEAPPLE

Pineapple puree / Lemon / Soda Water

### ADVENTURE THYME

Cranberry juice / Thyme / Lemon juice / Sugar

## TILLTUGG / NIBBLES

CHARKUTERIER	149-
PARMESAN	75:-
NOCELLERA OLIVER / NOCELLERA OLIVES	75-

## FÖRRÄTTER / STARTERS

### OSTRON FINE DE CLAIRE / OYSTERS FINE DE CLAIRE

Schalottenvinägrett/ citron / Shallot vinaigrette/lemon 1st 45:- 3 st 120:-  
ponzu/chili/ koriander / ponzu, chili and corriander 55:- each , 3 oysters 150:-

### SOTAD PILGRIMSMUSSLA/ BLACKENED SCALLOP 225:-

Broccoli/ jalapenos/savoykål/grillad gräslöksolja  
Broccoli/jalapenos/savoy cabbage/grilled oil with chive

### LÖJROM FRÅN KALIX 30G / BLEAK ROE FROM KALIX 30G 365:-

Löjrom från Kalix/smörstekt toast/creme fraiche/rödlök/gräslök  
Bleak row from Kalix/butter fried toast/creme fraiche/red onion/chives

### HUMMERSOPPA/ LOBSTER SOUP 235:-

kräftstjört/ gräslöksolja/glasört  
Baked char/ chive oil/ samphire

### VIT SPARRIS/ WHITE ASPARAGUS 245:-

Pocherat ägg/bryntsmörhollandaise/krispig potatis  
poached egg/ brown butter hollandaise/crispy potato

### RÅBIFF / BEEF TARTAR 225:-

Dragonmajonnäs/krispig & inlagd lök/cidervinägersenap och körvel  
Terragon mayonnaise/crispy & pickled onion/cider-vinegar mustard and chervil

## VARMRÄTTER / MAIN COURSES

### BAKAD FJÄLLRÖDING/ BAKED ARTIC CHAR 365:-

Grillad smörsås/forellrom/gurka/blomkål  
Grilled beurre blanc/trout room/cucumber/cauliflower

### BAKAD BERGTUNGAFILÉ/ BAKED LEMON SOLE 375:-

Potatisskum/ramslök/mangold/hummersås  
Potato foam/ramson/swiss chard/lobster sauce

### KRÄFTRISOTTO/ CRAYFISH RISOTTO 365:-

Pilgrims mussla/tryffel  
Scallop/truffel

### BAKAD & ROSTAD SPETSKÅL/ BAKED AND ROASTED WHITE CABBAGE 325:-

Bakad & sotad spetskål/morot/kålbuljong/hasselnot/ostronskivling  
Baked & blackned pointed white cabbage/carrot/ cabbage bouillion/hasselnut/oystermushroom

### SVENSK OXFILÉ / SWEDISH BEEF TENDERLOIN 495:-

krosett på oxsvans och anklever/ jordärtskocka/vitlök och persiljesmör/svartpepparsky  
Crocett filled with oxtail and duck liver/jerusalem artichoke/butter with garlic and parsly/black-peppar gravy

### LAMMSADEL/ SADDLE OF LAMB 375:-

Saltbakat lammlägg/ramslök/mandelpotatis/portvinsky  
Fillet of lamb – salt-baked lamb shank/ramson/almond potato/port wine sauce

## DESSERTER / DESSERTS

### VANILJ MUNK/ VANILLA DONUT 170:-

karamelliserad äpple/kardemummaglass/hallon/mandel  
caramelized apple/almond/raspberry/cardamom ice cream

### CHOKLADCREMEAUX/CHOCOLATE CREMEAUX 155:-

lakritsglass/saltkolasås/hallon  
liquorice ice-cream/salted caramel/raspberries

### VITCHOKLADMOSSE/ WHITE CHOCOLATE MOUSSE 155:-

Havtornssorbet/picklade havtorn/puffat ris  
Sea buckthorn sorbet/ pickled sea buckthorn/puffed rice

### 2 ST CHOKLADPRALINER / 2ST CHOCOLATE PRALINES 85:-

2 stycken chokladpraliner  
2 chocolate pralines