

Menu

Snacks

Oyster 55:-
Cucumber, gin & black pepper
or
Shallot vinaigrette, lemon

Royal Belgian Caviar 10g 350:-

2 x Taco 135:-
lumpfish roe, sour cream & cucumber

Potato chips 65:-
cheese cream, vinegar & dill

Main course

Lemon sole filled with crab mousseline 325:-
new potatoes, white wine sauce,
trout roe & fennel

Cod 355:-
crayfish vierge, shellfish risotto, cauliflower,
mushroom & chorizo

Tri tip of calf 325:-
summer salad & green pepper gravy

Tartar of beef Dalsjöfors 1/1 265:-
pommes frites, black pepper mayo, jeruslam
artichoke, mushroom broth & Gruyere cheese

Variations of new potatoes 235:-
butter sauce flavored with truffle, seaweed
caviar, leek & dill

Starters

Gazpacho of tomatoes from Gällenas 145:-
jalapeño mayo, olives, feta cheese

Crispy toast 155:-
mussels from Mollösund, Svecia cheese
& fermented garlic

Tartar of beef from Dalsjöfors 1/2 165:-
black pepper mayo, jerusalem artichoke,
mushroom broth & Gruyere cheese

Dessert

Strawberries 135:-
tomato marmelade, yoghurt & mint

Ginger mousse 135:-
lemon curd & caramel biscuit

Herb sorbet 135:-
white chocolate cream, consommé
& pickled fennel

1 scoop of ice cream 45:-

Children

Tonight's dish 125:-

Allergies? Ask the staff and we will help you!

Strana