

Entremets

Bread serving

Freshly baked brioche, lemon butter – 65

Gaufrette

Potato, vendace roe from Bottenviken, cured lemon – 295

Red shrimp carpaccio

Green tomato, yuzu, lime, green chili – 195

Steak tartare

Foie Gras, truffle croutons, sauternes 230

Terrine de foie gras

Foie gras terrine, figs from Provence, brioche – 195

Wild mushrooms

Miso royal, grilled cream, chives – 195

Friture Mixte

Deep fried calamares, silverside, jalapeno, parmesan – 140

Shrimps "robata"

Oyster mushroom, squid, miso mayonnaise – 150

Pulpo "Feu De Bois"

Grilled potato cream, black garlic, lemon – 210

Escargot Brochette

Grilled snails, mushroom emulsion, Borretana onion – 165

Cuisses de grenouilles

Frog legs, garlic, parsley, browned butter – 165

Agnolotti

Beurre blanc, pangrattato, truffle – 195

Socca "Café de Paris"

Roasted cauliflower, chick peas, almond – 170

Cod

Chard, caramelized onion, truffle – 240

Swedish Pluma

Bellaverde, XO-sauce, sage, gnocchi – 245

For 2 pers

Grilled Seabass

Filled with scallop, perch mousseline, caponata, caillietierolives, castelfranco, lemon
– 650

Côte de bouef Sv RB 35 days

Chantarelles, pointed cabbage, pickled potatoes, grilled sabayonne
– 925

Danys Christmas menu!

Gougère

vendace roe, sour creme, cured lemon

Queen scallop

Tarragon sabayonne

Allegrine Oyster

Smoked cream, jalapeno

Terrine de Foie Gras

Foie gras terrine with figs and pain d'épices

Chapon truffé

Grilled Capun-Rooster with black truffle
suger fried pointed kale, potato puré

Tarte tatin Brioché

Apple tarte with brioche and cinnamon ice cream

995kr pp

Fromage

Selected Cheeses

Caramelized apple compote, sourdough bread – 175

Sucrée

Omelette norvégienne

Almond, pistachio, yoghurt, raspberry, meringue – 135

Citrus Sorbet

Confit lemon, Campari – 90

Pavlova

Blackberries, yoghurt, yuzu, meringue – 120

Crème brûlée

Hazelnut, mocca – 105

Tarte de jour

Today's pie (ask your waiter) – 130