

Sharingmenu

Vendace roe, Tartlett, Smetana, Horseradish & Lemon
Salmon crudo, Yuzo, Cilantro, Cucumber & Togarashi

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Steak tartare, Poppy seeds, Lumpfish roe, Sesame & Soy sauce
Brioche, Apricot, Nduja & Coppa

*

Beef cheeks, Pork crackling, Jerusalem artichoke & Duck liver butter
Crispy Celeriac, Browned butter, Hazelnut & Black truffle

*

The chef's choice of dessert.

*

Minimum 2 people 679:-/person

Beverage package 595:-/person

Green sharingmenu

Crispy potato, Smetana, Seaweed caviar, Horseradish & Dill
Aranchini, Jalapeño & Gruyère

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Mozzarella, Fennel, Figs, Orange & Pistachios
Savoy cabbage, Shiitake mushroom, Västerbotten cheese, Baked egg yolk

*

Semi dried beetroot, Walnuts, White caprin & Caramelized cream
Crispy Celeriac, Browned butter, Hazelnut & Black truffle

*

The chef's choice of dessert.

*

Minimum 2 people 609:-/person

Beverage package 595:-/person

Small Dishes

- Oysters topped with tomato, Cucumber & Habanero 45:-
Valencia almonds 59:-
Manzanilla olives 69:-
10g Kaviar & Vodka 299:-
Grilled sourdough bread, Sour cream 64:-
Crispy potatoes, Sour cream, Trout roe, Dill & Horseradish 109:-
3 Cheese, Crisp bread & Marmalade 189:-
Brioche, Nduja & Coppa 149:-
Vendace roe, Tartlett, Smetana, Horseradish & Lemon 189:-
Jamón De Bellota Ibérico 36 Months 80g 224:-
Charcuterie, Pork crackers & Pickled vegetables 239:-
Mini Saucisse Parmesan 80g 89:-
Aranchini, Jalapeño & Gruyère 169:-

Medium Size Dishes

- Salmon crudo, Yuzo, Cilantro, Cucumber & Togarashi 239:-
Steak tartare, Poppy seeds, Lumpfish roe, Sesame & Soy sauce 229:-
Crispy Celeriac, Browned butter, Hazelnut & Black truffle 219:-
Beef cheeks, Pork crackling, Jerusalem artichoke & Duck liver butter 249:-
Semi dried beetroot, Walnuts, White caprin & Caramelized cream 199:-
Savoy cabbage, Shiitake mushroom, Västerbotten cheese, Baked egg yolk 189:-
Mozzarella, Fennel, Figs, Orange & Pistachios 219:-
Today's dry-aged meat (Daily price, Please ask staff)

Dessert

- Chocolate bisque 64:-
Cloudberry sorbet & Champagne 119:-
Jerusalem artichoke ice cream, Miso, Chili, Sea buckthorn & Rosemary 149:-
Salty vanilla ice cream, Pear & Walnuts 129:-