



SNACKS

Padrones Fried padrones, lemon, sea salt	90
Fried Feta Toasted sesame, honey, oregano, lemon	125
Croquettes Braised pork, chipotle and lime crème	120
Mushrooms Marinated mushrooms, balsamico, rosemary	95
Charcuterie Fuet, comté cheese	115
Corn Ribs Ancho chilli butter, manchego crème, coriander, lime	115

ROOM SERVICE?

Explore the room service menu
and how to order on your in-room TV.

STARTERS

Langos Whitefish roe, crème fraîche, red onion, chives, lemon, dill	190
Salmon Tartare Cucumber, horseradish crème, green apple, dill, potato crisp	180
Burrata Marinated tomatoes, pesto	175
Chicken Taco Grilled chicken, aji verde, corn salsa, pickled onion, coriander	175
Oyster Mushrooms Tahini dressing, sumac onions, parsley, lemon	165
Steak Tartare Truffle mayo, parmesan, egg crème, potato crisp	195

MAINS

Grilled Chicken Roasted chicken butter sauce, smoked pork belly, potato purée with roasted garlic	305
Seabream Grilled tomato sauce, capers, herbed tossed potatoes, lemon	355
Lamb Skewer Garlic yoghurt, grilled vegetables, zhug, liba bread	325
Grilled Aubergine Muhammara, tahini dressing, sumac onions, lemon, fried Khobez bread	285
Steak Tartare Truffle mayo, parmesan, egg crème, potato crisp, fries, smoked salad	285
Grilled Ribeye Red wine sauce, garlic-fried haricots verts, béarnaise sauce, fries	455
Campfire Burger Beef or vegetarian burger, yellow mustard, hamburger dressing, onion, pickles, emmental cheese, fries	275

SIDES

Fries & Dip	70
Sweet Potato Fries & Dip	75
Salad with Smoked Dressing	80
Tomato Salad	75

AFTER

Crème Brûlée Grilled cream, vanilla	145
Chocolate Truffle *Contains alcohol	65
Baked & Whipped Cheesecake Apple compote, toffee pieces and crumble	135
Dark Chocolate Crème Raspberry sorbet, red berries, roasted hazelnuts, raspberry coulis	140
Sorbet / Ice Cream Ask for today's selection	72

QUESTIONS ABOUT THE FOOD?

Talk to us and we will guide you through ingredients and origin. All prices stated in sek.