

SNACKS



Ibericofritters	105
Aioli, pimenton de la vera	
Friterade dumplings	125
Black bean sauce, miso majonnäs & koriander	
<i>Fried dumplings, black bean sauce, miso mayonnaise & coriander</i>	
Puffade fläsksvålar med rouille	95
<i>Puffed pork rinds with rouille</i>	
Pimientos de Padrón	125
Fleur de sal & citron	
<i>Fleur de sal & lemon</i>	
Charkbricka	265
Mangalica 18 mån, tryffelsalami, coppa & havgus	
<i>Charcuterie on mangalica 18 mon, truffle salami, coppa & havgus cheese</i>	

STARTERS FÖRRÄTTER

THE  ST.
COURSE

Toast Skagen 1/2 & 1/1	165/265
Smörstekt surdegsbröd, räkor, majonnäs, dill, citron, pepparrot & löjrom från Bottenviken	
<i>Sourdough fry, shrimps, mayonnaise, dill, lemon, horseradish & vendace roe from Bottenviken</i>	
Råbiff 1/2 & 1/1	165/265
Svenskt ytterlår, havgus, tryffel, picklad silverlök & pommes paille	
<i>Steak tartare with havgus cheese, truffle, pickled silver onion & pommes paille</i>	

MAIN COURSES

VARMRÄTTER

THE 2ND.
COURSE

Viltköttbullar

265

Potatispuré, lingon, pressgurka & enbärssås

*Swedish game meatballs with potato purée, lingonberries,
pickled cucumber & juniper berry sauce*

Potatisgnocchi

295

Brynt smör, salvia, Karl-johansvamp, rostad spetskål, spenat,
lagrad parmesan

*Potato gnocchi, browned butter, sage, Karl-johan mushroom,
roasted pointed cabbage, spinach, aged parmesan*

Hamburgare

255

Tryffelmayonnäs, picklad lök, gruyère, krispsallad & pommes
frites

*Hamburger with truffle mayonnaise, pickled onion, gruyère,
crisp salad and French Fries*

DESSERT

OF COURSE

Creme Brulée med smak av kaffe & citrongräs

115

Creme Brulée flavoured with coffee and lemongrass

Gräddkolatryffel

75

Cream caramel truffle