

A & O Menu

TARTELETT

Avocado, coriander seeds & Kalix roe

CROUSTADE

Galangal root, yuzu, leek & Frøya salmon

KATSU SANDO

Stewed cabbage, parmesan cream 22 months, iberico bellota aged 5 years & balsamic

CHAWANMUSHI

Chanterelles, red currants, dashi, egg & browned butter

TARTAR

Swedish sirloin, sesame, white soy, port wine, onion, old crackling & katsuobushi

COD

Grilled cod, peas, fermented white asparagus, trout roe & cabbage

OR

SNAKE RIVER FARM

Grilled skirt steak, kale, celeriac & fermented pepper

DESSERT

Adams choice

“FIKA”

Chocolate, marmalade & macaron

795 kr

Beverage pairing One 650 kr

Wine pairing

Beverage pairing Two 950 kr

Premium wine pairing

Beverage pairing Three 1900 kr

”Grand Cru” wine pairing



Starters

DUMPLINGS 170 kr

Japanese wagyu, cabbage, burnt onion, apple & soy

TARTAR 195 kr

Swedish sirloin, sesame, white soy, port wine, onion, old crackling & katsuobushi

BAO BUN 85 kr

Grilled pork belly, hoisin sauce, pickled cucumber & spring onion

KFC 105 kr

“Korean fried cauliflower”, Gochujang & white sesame

CHAWANMUSHI 135 kr

Chanterelles, red currants, dashi, egg & browned butter

KATSU SANDO 130 kr

Stewed cabbage, parmesan cream 22 months, iberico bellota aged 5 years & balsamic

OYSTER 63,4° 40 kr

Ponzu, sesame & sushi-su

Intermediate

COD 380 kr

Grilled cod, peas, fermented white asparagus, trout roe & cabbage

SHELFISH 395 kr

Squid, scallop, lobster, tomatoes from Elleholm & champagne sauce

SNAKE RIVER FARM 375 KR

Grilled skirt steak, kale, celeriac & fermented pepper

DUCK 365 kr

Café de paris butter, endive, potato crisps, chantarelles & soy pickled enoki mushroom

KING RIVER ENTRECOTE 1600 kr

Grilled rib eye on the bone approx. 900g, café de paris butter & A&O fries



Dessert

LEMON & GINGER SORBET 95 kr

Honeydew melon & togarashi

POPCORN 125 kr

Honeycomb, oolong, cloud berry, & tahiti vanilla ice cream

STRAWBERRY 125 kr

White chocolate mousse, grilled strawberries, meringue & tarragon

Cocktails

170 KR

ROKU

Gin, tonic & cucumber

HERNÖ

Gin, tonic, lingon & lemon

PURPLE

Roku gin, fläder, citron & himmelsärt

RASPBERRY SODA

Boge Bränneri Raspberry eau-de-vie, gin, raspberry acid & carbonic acid

STRAWBERRY

Vodka, strawberry, rhubarb acid, honey & yogurt

VODKA

Melon, kaffir lime & coconut

A&O NEGRONI

Gin, Campari & umeshu

ESPRESSO

Haku vodka, bourbon vanilla & coffee beans

