



CHAMPAGNE & BUBBLES

- S.A. Bouché Père et Fils Cuvée Réservee* 175/ 895
- S.A. Ruida Domo Cava Brut* 125/ 595

STARTERS

- CHARRED SCALLOP**
Green tomato, pickled sea buckthorn & fermented chili 195
- TOAST PELLE JANZON**
Beef tenderloin, baked egg yolk, grated bread, horseradish & bleak roe from Kalix 295
- BURRATA & BLOOD ORANGE**
Endive, pistachio & basil 155
- **STEAK TARTARE** 1/2 or 1/1
Dijon mustard, capers, shallots, gherkins, parsley & crispy salad 195/ 295
Dash of Eau de vie 40
- VOL-AU-VENT WITH LOBSTER & VEAL SWEETBREADS**
Lobster sauce, tarragon, mushrooms 225
- CROTTIN DE CHAVIGNOL**
Baked beets, blackberry, hazelnuts & mâche 160

FROM THE SEA

- OYSTERS** 45/ each 515/ dozen
Lemon, tabasco & shallot

- GRILLED TUNA NIÇOISE**
Gem lettuce, baked egg, anchovies, olives & artichoke cream 275
- TURBOT ON BONE**
Browned butter, wine-cooked shallots, capers, cream-glazed potatoes, vegetables & horseradish 475
- WHOLE FRIED LEMON SOLE ALBERT**
Tarragon, tomato, mushrooms & vermouth sauce 365
- CHARRED COD LOIN**
Hollandaise on grilled butter, parsnip, smoked almond & lovage 375

COCKTAILS

- Sling up* 170
Gin, Benedictine, pineapple, lavender, lime
- Zeta 33* 170
Tequila, orange liqueur, sea buckthorn, sherry vinegar
- Basil Collins* 170
Gin, basil, ginger, lemon, soda
- Dry Martini* 170
Gin, dry vermouth, olive
- Sling 07.* 90
Pineapple, lavender, hibiscus, lime, soda

GOURMANDISE

- Bread* 55
- Pata negra 30g* 165
- Fried cod croquettes, bottarga & ajo blanco* 135
- Duck rilette* 125
- Pate de Campagne* 125
- Brie de meaux, truffe & almond* 125
- Petits choux & bleak roe* 135

● = Table side service

● CANARD A' LA PRESSE SWEDISH DUCK IN 2 SERVINGS

Oven-roasted flambéed breast with blood sauce, spinach, boiled carrot & orange



Baked duck leg with cream-glazed primers, sherry gravy & truffle

2095/ DUCK
1 duck/ table

PLAT DU JOUR

Limited portions at a daily price, ask your waiter!

CAVIAR & ROE

BLEAK ROE FROM KALIX 30g 295/ 100g 825

BAERII 30 g 795/ 125g 2250

OSCIETRA 30 g 955

BELUGA 30 g 2600

Served with toasted bread, soured farm cream, browned butter, seaweed salt, finely chopped egg, red onion & chives

MEAT & POULTRY

SWEDISH DRY-AGED SIRLOIN STEAK "SKOMAKARLÅDA"
Parsley butter, bacon and leek ragout, pickled cucumber & potato purée 395

FRIED SPRING CHICKEN
Stuffed with veal sweetbreads & Brie de Meaux, French peas, top mushrooms & pommes Parisienne 395

● **FLAMBÉED TOURNEDOS**
Provençal potatoes, green beans & pepper sauce 495

SWEDISH DRY-AGED SIRLOIN 200g
Baked tomatoes, green salad, confit garlic, brown butter béarnaise & French fries 455

SWEDISH DRY-AGED CLUB STEAK
On the bone 600g, for 2 persons
Baked tomatoes, green salad, confit garlic, brown butter béarnaise & French fries 995

VEGETARIAN

ROASTED ARTICHOKE
Mushrooms, celeriac, onion petals, buttered cabbage broth, baked egg & truffle 245

PIZZA & PASTA

PIZZA AL TARTUFO
Fior di latte, black truffle, truffle honey & fresh herbs 325

SPAGHETTONI AL TARTUFO
Parmigiano Reggiano "Vacche rosso", egg yolk, guanciale & black truffle 295

PIZZA OF THE WEEK
Chef's choice 245

CROQUE MONSIEUR
Levain, Bayonne ham, raclette cheese & Dijon mustard 225