



CHAMPAGNE & BUBBLES

S.A. Bouché Père et Fils Cuvée Réservee 185/ 945
S.A. Ruida Domo Cava Brut 125/ 595

STARTERS

- CARPACCIO "PELLE JANZON"**
 Beef tenderloin, baked egg yolk, grated bread, horseradish & bleak roe from Kalix 295
- BURRATA & GRILLED PLUM**
 Swedish tomatoes, wild garlic, croutons & pine nuts 155
- **STEAK TARTARE** 1/2 eller 1/1
 Dijon mustard, capers, shallots, gherkins, parsley & crispy salad 195/ 295
 Dash of Eau de vie 40

GOURMANDISE

Perfect to your pre-drink

- BREAD** 55
- PATA NEGRA 30G** 165
- CHICKEN LIVER MOUSSE, BAGUETTE & CORNICHONS** 125
- PETITS CHOUX & BLEAK ROE** 135

MEAT

- **FLAMBÉED TOURNEDOS**
 Provençal potatoes, green beans & pepper sauce 495
- SWEDISH DRY-AGED ENTRECÔTE** 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

ROE & OYSTERS

VENDACE ROE FROM KALIX 30g 295/ 100g 825

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

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

COCKTAILS

- Coucou D'or* 170
 Gin, limoncello, cucumber cordial, lemon juice, grape soda
- 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
- Coucou O's* 95
 Cucumber cordial, lemon juice, grape soda

● = Table side service

VEGETARIAN

- GLAZED YELLOW BEETS**
 Asparagus, quinoa, roasted coffee & potato foam 245
- SPAGHETTI CHITTARA**
 Tomatoes from Gällenas, wild garlic, basil, jalapeño, parmesan & salt-roasted pine nuts 245

THREE-COURSE MENU

Ask your waiter about tonight's menu!

595

FROM THE SEA

- 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

SEAFOOD PLATTER 895
 Half lobster, fresh shrimps, dill-cooked langoustines

Served with our creamy seafood salad, cocktail sauce, aioli, aged cheese, toasted bread, and freshly baked baguette

PLAT DU JOUR

Limited portions at a daily price, ask your waiter!