



CHAMPAGNE & BUBBLES

<i>S.A. Bouché Père et Fils Cuvée Réservee</i>	185/ 945
<i>S. A. Charles Heidsieck Blanc de Blancs, Champagne</i>	250/ 1495
<i>S.A. Ruida Domo Cava Brut Nature</i>	125/ 595

GOURMANDISE

Perfect with the aperitif

BREAD	55
PATA NEGRA 30G	165
PETIT CHOUX & VENDACE ROE	135
BOQUERONES	135
OLIVER	70
ALMONDS	70
CURRY CASHEW	70

STARTERS

CARPACCIO "PELLE JANZON" Beef tenderloin, baked egg yolk, grated bread, horseradish & Kalix vendace roe	295
BURRATA Green apples, mint, pistachio & kale	155
● STEAK TARTARE 1/2 or 1/1 Dijon mustard, capers, shallots, cornichons, parsley & chilled salad A splash of Eau de vie	195/ 285 40
NORWEGIAN SCALLOP Cauliflower, truffle & butter	265
MOULES DE BOURGOGNE Parsley, garlic & sourdough baguette	165
MUSHROOM TOAST Fried wild & cultivated mushrooms, silver onion & caramelized cream	195
LANGOUSTINE CAFÉ DE PARIS 1/2 or 1/1 Gratinated langoustines, Café de paris, lemon & sourdough baguette	325/625

COCKTAILS

<i>Coucou D'or</i>	170
Gin, limoncello, cucumber cordial, lemon juice, grapefruit soda	
<i>Berry Sirius</i>	170
Havana 3, aperol, mix berries, lime, soda	
<i>Basil Collins</i>	170
Gin, basil, ginger, lemon, soda	
<i>Dry Martini</i>	170
Gin, dry vermouth, olive	
<i>Coucou O's</i>	95
Cucumber cordial, lemon juice, grapefruit soda	

CAVIAR & ROE

VENDACE ROE FROM KALIX 30g 295/ 100g 825
STURGEON ROE BAERII 30 g 895/ 125g 2600
STURGEON ROE OSCIETRA 30 g 1095

Served with freshly toasted bread, cultured cream, browned butter, seaweed salt, finely chopped egg, red onion

OYSTERS

OSTRON 45 each / 515 per dozen
<i>Lemon, Tabasco & Shallots</i>

● = Table side service

FISH & SEAFOOD

GRILLED TURBOT ON THE BONE Fennel, lemon & crispy Jerusalem artichoke	495
STUFFED LEMON SOLE Mousseline of scallop & red shellfish, cauliflower & butter sauce	345
HALIBUT Broccoli, blue mussel & XO sauce	355
SEAFOOD PLATTER Half lobster, fresh shrimp, dill-cooked langoustines	895

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

MEAT & POULTRY

● FLAMBÉED TOURNEDOS Provençal potatoes, haricots verts three-pepper sauce	545
DEER WELLINGTON "Robuchon" potatoes, Reine Claude plums & green pepper	465
CHICKEN FROM KNÄRED Parsnip, miso & walnut	295
SWEDISH DRY-AGED SIRLOIN Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	495
CÔTE DE BOEUF On the bone 600g for 2 persons Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	995

PIZZA, PASTA & VEGETARIAN

SPAGHETTONI WITH TRUFFLE Buerre blanc & black pepper	385
PIZZA Grilled pluma "kebab" chimichurri, silver onion & basil	285
PIZZA OF THE WEEK Ask your waiter	245
KING OYSTER MUSHROOM "SHAWARMA" Spicy cassoulet with cocoa beans, tomato & aged cheese	275