



CHAMPAGNE & BUBBLES

S.A. Bouché Père et Fils Cuvée Réservee 185/ 945
S.A. Ruida Domo Cava Brut Nature 135/ 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	165
● 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 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>Golden Twist</i> 170 Beefeater gin, golden falernum, pineapple, lime, clementine, ginger	170
<i>Fjord 33</i> 170 Hallands fläder, pear, fennel, dill, lemon, bubbles	170
<i>Purple Haze</i> 170 Altos tequila, butterfly pea flower, lime, agave	170
<i>Bijou</i> 205 Beefeater gin, green chartreuse, sweet vermouth	205
<i>Only Gold 07.</i> 95 Pineapple, lime, clementine, ginger, soda	95

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

CHOOSE BETWEEN:

Truffle & browned butter béarnaise	625
Browned butter, lemon & horseradish	495

STUFFED LEMON SOLE

Mousseline of scallop & red shellfish, cauliflower & Sandefjord sauce	365
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BUTTER FRIED COD

Broccoli, blue mussel & XO sauce	375
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SEAFOOD PLATTER

Half lobster, fresh shrimp, dill-cooked langoustines	895
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Served with 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
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DEER WELLINGTON

"Robuchon" potatoes, Reine Claude plums & green pepper	495
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CHICKEN FROM KNÄRED

Parsnip, miso & walnut	295
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SWEDISH DRY-AGED SIRLOIN

Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	495
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CÔTE DE BOEUF

On the bone 600g for 2 persons Baked tomatoes, green salad, confit garlic browned butter béarnaise & french fries	995
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PIZZA, PASTA & VEGETARIAN

SPAGHETTONI WITH TRUFFLE

Buerre blanc & black pepper	385
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PIZZA

Grilled pluma "kebab" chimichurri, silver onion & basil	285
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PIZZA OF THE WEEK

Ask your waiter	245
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KING OYSTER MUSHROOM "SHAWARMA"

Spicy cassoulet with cocoa beans, tomato & aged cheese	275
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