



## 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*

<b>BREAD</b>	55
<b>PATA NEGRA 30G</b>	165
<b>PETIT CHOUX &amp; VENDACE ROE</b>	135
<b>BOQUERONES</b>	135
<b>OLIVER</b>	70
<b>ALMONDS</b>	70
<b>CURRY CASHEW</b>	70

## STARTERS

**BURRATA**  
Blood orange, endive & pesto rosso 165

**BAKED CELERIAC**  
Crumbled Sort himmel, pecans & Taggiasca olives 160

**LOBSTER ROLL**  
Salted lemon, fennel, dill & celery 295

**VENDACE ROE FROM KALIX** 30g or 100g  
Freshly fried brioche, sour cream, red onion & chives 295/ 895

**PAN FRIED SWEDISH SQUID**  
Salad of parsley, grey pea hummus & lemon 175

**MOULES DE BOURGOGNE**  
Herb & garlic gratinated blue mussels with lemon 170

● **STEAK TARTARE** 1/2 or 1/1  
Dijon mustard, capers, shallots, cornichons, parsley & chilled salad 195/ 285  
A splash of Cognac 50

**TOAST PELLE JANZON**  
Beef tenderloin, egg yolk, toast, horseradish & Kalix vendace roe 295

## COCKTAILS

*33'rd floor Martini* 205  
Ógin vodka, Noilly Prat, anchovy olives

*Golden Twist* 170  
Beefeater gin, golden falernum, pineapple, lime, clementine, ginger

*Fjord 33* 170  
Hallands fläder, pear, fennel, dill, lemon, bubbles

*Bijou* 205  
Beefeater gin, green chartreuse, sweet vermouth

*Only Gold 07.* 95  
Pineapple, lime, clementine, ginger, soda

## CAVIAR

**STURGEON ROE BAERII** 30g 895/ 125g 2600  
**STURGEON ROE OSCIETRA** 30g 1095

*Served with fried brioche, smetana, red onion & chives*

## OYSTERS

**GILLARDEAU NO.3 FRANCE** 55/ each 605/ dozen  
**GIGAS NO.3 SWEDEN** 65/ each 715/ dozen

*Lemon, tabasco & shallot*

● = Table side service

## CANARD

### À LA PRESSE

*A culinary journey in four servings with Swedish duck in focus*

**HAVE TO BE PRE BOOKED ON OUR WEBSITE BEFORE YOUR VISIT**

## FISH & SEAFOOD

**POACHED WITCH FLOUNDER**  
Lobster sauce, soft baked leek, puffed quinoa & Robuchon potatoes 365

**BUTTER FRIED COD**  
Broccoli, blue mussel & XO sauce 375

**GRILLED TURBOT ON THE BONE**  
Fennel & crispy Jerusalem artichoke  
CHOOSE BETWEEN:  
Browned butter béarnaise 540  
Browned butter, lemon & horseradish 495

**SEAFOOD PLATTER**  
Half lobster, fresh shrimp, dill cooked langoustines 895  
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

**CÔTE DE BOEUF**  
On the bone 600g for 2 persons 995  
Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries

**SWEDISH DRY-AGED SIRLOIN**  
Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries 545

**GRILLED SWEDISH VEAL BLACK & WHITE**  
Bordelaise sauce & sauce of whey, plums, confit potato with espelette & parmigiano 445

**FRENCH DUCK**  
Rutabaga, savoy cabbage, blood orange & figs 295

**DRAKENS ARTISAN SAUSAGE**  
Made of beef fillet, ribeye, lard, oregano & garlic. Robuchon potatoes, mustard seeds & Bordelaise sauce 285

## PASTA, PIZZA & VEGETARIAN

**VENDACE ROE PASTA**  
Lobster sauce, whipped ricotta & basil 325

**PIZZA BIANCO**  
Nduja, honey, basil & deep fried sourdough 285

**PIZZA OF THE WEEK**  
Ask your waiter 245

**Socca ON CHICKPEA**  
Beetrot, aubergine, goat cheese, honey, green salad & french fries 285