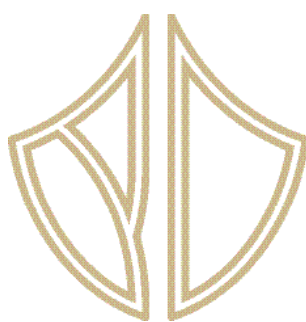




CHAMPAGNE & BUBBLES

<i>S.A. Bouché Père et Fils Cuvée Réservee</i>	185/ 945
<i>S.A. Ruida Domo Cava Brut Nature</i>	135/ 645

GOURMANDISE

Perfect with the aperitif

ONE SPOON OSCIETRA WITH 2CL OF ÓGIN VODKA	200
BREAD	55
PATA NEGRA 30G	165
PETIT CHOUX & VENDACE ROE	135
BOQUERONES	135
OLIVES	70
VALENCIA ALMONDS	70
TONIGHT'S CHEESE	65
SPICY CASHEWS	70
CRISPY PORK RINDS WITH CAFÉ DE PARIS EMULSION	75

STARTERS

VENDACE ROE FROM KALIX 30g or 100g Freshly fried brioche, sour cream, red onion & chives.	295/ 895
TARTE TATIN WITH SHALLOTS Crème Fraîche d'Isigny & blackcurrant leaves	155
GRATINATED LANGOUSTINES 1/2 or 1/1 Smoked garlic, grilled sourdough bread & lemon	395/ 745
PAN FRIED MUSHROOMS WITH BRIOCHE Parsley & caramelized cream	205
TOAST PELLE JANZON Beef fillet from Swedish dairy cow, egg yolk, horseradish & Kalix roe	295
BURRATA Plums, mint, olive oil & pistachio	180
FRENCH ONION SOUP Chicken, Gruyère & sourdough bread	165
● STEAK TARTARE 1/2 or 1/1 Dijon mustard, capers, shallots, cornichons, parsley & iced salad A splash of Cognac	195/ 285 50
BEETROOT & PECAN Goat cheese, pickled blackberries & browned butter	175

COCKTAILS

<i>33'rd floor Martini</i>	205
Ógin vodka, Noilly Prat, anchovy olives	
<i>Draken Royale</i>	205
Champagne Bouché Brut, Edmond Briottet Crème à la Fraise des Bois	
<i>Hisingen Gin & Tonic</i>	170
Arkipelag Premium London dry gin, GBG Skog tonic	
<i>Negroni</i>	195
Wet City Amicitia dry gin, Campari, Mancino Rosso	
<i>Fig Leaf Collins</i>	170
Wet City Amicitia dry gin, lemon, sugar, fig leaf soda	
<i>Spicy Pink Paloma 0,5%</i>	95
Citrus, chili, smoked salt, bell pepper	

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

Lemon, tabasco & shallot



OYSTERS AND MUSSELS ARE SO-CALLED HIGH-RISK
FOODS THAT CAN CAUSE UNEXPECTED AND IN SOME
CASES UNPLEASANT REACTIONS

● = *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

GRATINATED HALF LOBSTER CAFÉ DE PARIS Green salad, browned butter béarnaise & french fries	525
FRIED WITCH FLOUNDER Lemon, capers, beetroot, puffed quinoa, browned butter & robuchon potatoes	415
BAKED COD LOIN Ratatouille, spinach, mussels, herb butter & grilled lemon	385
SEAFOOD PLATTER Half lobster, fresh shrimp, dill cooked langoustines	945
Served with seafood spread, cocktail sauce, aioli, aged cheese, toasted bread & freshly baked baguette	

MEAT & POULTRY

● FLAMBÉED TOURNEDOS Provençale potatoes, haricots verts & three-pepper sauce	545
CÔTE DE BOEUF On the bone 600g for 2 persons Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	1095
GRILLED SIRLOIN FROM SWEDISH DAIRY COW Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	545
DUCK FROM SKÅNE Breast & leg, spicy duck jus, mushrooms, roasted pumpkin & pumpkin seeds	425
DRAKEN'S ARTISAN SAUSAGE Sauerkraut, smoked pork, mustard & Jerusalem artichoke	295
WELLINGTON OF VENISON FOR TWO Robuchon potatoes, haricots verts, smoked pork belly, plums & green peppercorn jus	945

PASTA & VEGETARIAN

BAKED CAULIFLOWER Cream of roasted cauliflower, hazelnuts, plums crispy Jerusalem artichoke & truffle	315
PAPPARDELLE WITH MUSHROOMS Buttered mushroom broth, parmesan & grilled lemon Add on vendace roe	235 85
PIZZA "SURF & TURF" Sobrasada, red shellfish, mussels, honey, lemon & parsley	285
PIZZA OF THE WEEK Ask us!	285