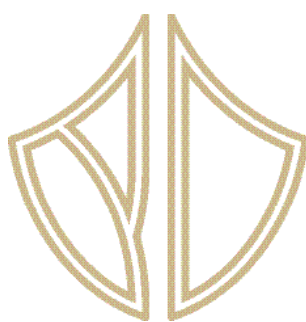




CHAMPAGNE & BUBBLES

<i>S.A. Bouché Père et Fils Cuvée Réservee</i>	185/ 945
<i>S.A. Ruda 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	295/ 895
Freshly fried brioche, sour cream, red onion & chives	
TARTE TATIN WITH SHALLOTS	155
Crème Fraîche d'Isigny & blackcurrant leaves	
GRATINATED LANGOUSTINES 1/2 or 1/1	395/ 745
Smoked garlic, grilled sourdough bread & lemon	
PAN FRIED MUSHROOMS WITH BRIOCHE	205
Parsley & caramelized cream	
TOAST PELLE JANZON	295
Beef fillet from Swedish dairy cow, egg yolk, horseradish & Kalix roe	
BURRATA	180
Plums, mint, olive oil & pistachio	
FRENCH ONION SOUP	165
Chicken, Gruyère & sourdough bread	
● STEAK TARTARE 1/2 or 1/1	195/ 285
Dijon mustard, capers, shallots, cornichons, parsley & salad with vinaigrette	
A splash of Cognac	50
BEETROOT & PECAN	175
Goat cheese, pickled blackberries & browned butter	

COCKTAILS

33 rd floor Martini	205
Ógin vodka, Noilly Prat, anchovy olives	
Draken Royale	205
Champagne Bouché Brut, Edmond Briottet seasonal flavour	
Hisingen Gin & Tonic	170
Arkipelag Premium London dry gin, GBG Skog tonic	
Negroni	195
Wet City Amicitia dry gin, Campari, Mancino Rosso	
Fig Leaf Collins	170
Wet City Amicitia dry gin, lemon, sugar, fig leaf soda	
Spicy Pink Paloma 0,5%	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
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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	525
Green salad, browned butter béarnaise & french fries	
FRIED WITCH FLOUNDER	415
Lemon, capers, beetroot, puffed quinoa, browned butter & robuchon potatoes	
BAKED COD LOIN	385
Ratatouille, spinach, mussels, herb butter & grilled lemon	
SEAFOOD PLATTER	945
Half lobster, fresh shrimp, dill cooked langoustines	
Served with seafood spread, cocktail sauce, aioli, aged cheese, toasted bread & freshly baked baguette	

MEAT & POULTRY

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

PASTA & VEGETARIAN

GRILLED CARROTS	265
Butter bean, cream cheese, oriental beurre noisette & sunflower seeds	
PAPPARDELLE WITH MUSHROOMS	235
Buttered mushroom broth, parmesan & grilled lemon	
Add on truffle	85
PIZZA "SURF & TURF"	285
Sobrasada, red shellfish, mussels, honey, lemon & parsley	
PIZZA OF THE WEEK	285
Ask us!	