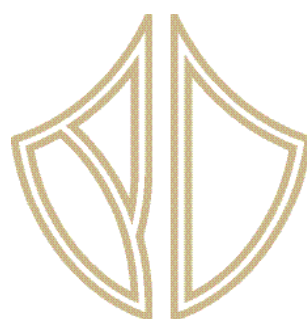




CHAMPAGNE & BUBBLES

<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 & 2CL OF ÓGIN VODKA	200
BREAD Homemade butter, sourdough baguette, sour milk bread & seed crispbread	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 & vendace roe from Kalix	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 & salad with vinaigrette A splash of Cognac	195/ 285 50
BEETROOT & PECAN Goat cheese, pickled blackberries & browned butter	175

COCKTAILS

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

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*

**PRE BOOK ON OUR WEBSITE
BEFORE YOUR VISIT**

FISH & SEAFOOD

GRATINATED HALF LOBSTER CAFÉ DE PARIS Green salad, browned butter béarnaise & french fries	595
FRIED WITCH FLOUNDER Lemon, capers, beetroot, puffed quinoa, browned butter & Robuchon potatoes	415
STEAMED CHAR Aurora sauce, saffron, parsnip & grilled cabbage	365
SEAFOOD PLATTER Half lobster, fresh shrimp, dill cooked langoustines Served with seafood spread, cocktail sauce, aioli, aged cheese, toasted bread & freshly baked baguette	945

MEAT & POULTRY

● FLAMBÉED TOURNEDOS Provençale potatoes, haricots verts & three-pepper sauce	545
CÔTE DE BOEUF Dry-aged from Sweden Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	Today's price
GRILLED SIRLOIN FROM SWEDISH DAIRY COW Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries	545
DUCK FROM FRANCE Breast & leg, sauce aromatic, mushrooms, roasted pumpkin & pumpkin seeds	415
DRAKEN'S ARTISAN SAUSAGE Truffle, green pepper sauce, Robuchon potatoes, silver onion & parsley	295
WELLINGTON OF VENISON FOR TWO Robuchon potatoes, haricots verts, smoked pork belly, plums & green peppercorn jus	945

PASTA & VEGETARIAN

GRILLED CARROTS Butter bean, cream cheese, oriental beurre noisette & sunflower seeds	265
PAPPARDELLE WITH MUSHROOMS Buttered mushroom broth, parmesan & grilled lemon Add on truffle	235 95
PIZZA "SURF & TURF" Sobrasada, red shellfish, mussels, honey, lemon & parsley	285
PIZZA OF THE WEEK Ask us!	285