



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 & 2CL OF ÓGIN VODKA	200
BREAD	85
Homemade butter, sourdough baguette, sour milk bread & seed crispbread	
JAMÓN IBÉRICO DE BELLOTA 30G	165
PETIT CHOUX WITH VENDACE ROE	135
BOQUERONES	135
NOCELLARA OLIVES	70
VALENCIA ALMONDS	70
TONIGHT'S CHEESE	65
CRISPY PORK RINDS WITH CAFÉ DE PARIS EMULSION	75
SPICY CASHEWS	70

STARTERS

VENDACE ROE FROM KALIX 30g or 100g	295/ 895
Freshly fried brioche, sour cream, red onion & chives	
GRATINATED LANGOUSTINES 1/2 or 1/1	395/ 745
Roasted garlic butter, grilled sourdough bread & lemon	
LOBSTER BISQUE	185
Toast filled with walnut & bell pepper & cognac cream	
FIG TARTLET	165
Chicken liver mousse & port wine	
TOAST PELLE JANZON	295
Beef fillet from Swedish dairy cow, egg yolk, horseradish & vendace roe from Kalix	
● STEAK TARTARE 1/2 or 1/1	195/ 285
Dijon mustard, capers, shallots, cornichons, parsley & salad with vinaigrette	
A splash of Cognac	50
BURRATA WITH ZUCCHINI	180
Figs, basil, mint, lemon, almond & olive oil	
BEETROOT & PECAN	155
Aubergine, blackberry & browned butter	
CRISPY JERUSALEM ARTICHOKE	265
Brioche étoile, truffle, caramelized onion, mushroom hollandaise & tarragon	
CHAWANMUSHI OF CAULIFLOWER	155
Mushroom broth, truffle, pickled shiitake & chives	

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*

PRE BOOK ON OUR WEBSITE
BEFORE YOUR VISIT

FISH & SEAFOOD

GRATINATED HALF LOBSTER “VADOUVAN”	595
Mornay sauce with vadouvan & green salad with dijonnaise & French fries	
POACHED HALIBUT “MOULES”	425
Celeriac, black garlic, blue mussel, roasted sourdough bread & parmesan	
FRIED WITCH FLOUNDER	415
Lemon, capers, beetroot, puffed quinoa, browned butter & Robuchon potatoes	

MEAT & POULTRY

● FLAMBÉED TOURNEDOS	545
Provençale potatoes, haricots verts & three-pepper sauce	
CÔTE DE BOEUF	Daily price
Swedish dry-aged 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	415
Breast & leg, sauce aromatic, mushrooms, roasted pumpkin & pumpkin seeds	
DRAKEN'S ARTISAN SAUSAGE	275
Truffle, green pepper sauce, Robuchon potatoes, silver onion & parsley	
GRILLED SWEDISH REINDEER	435
Ragu of butifarra negra, cocobean, tomato & rosemary & Robuchon potatoes	

PASTA & VEGETARIAN

GRILLED CARROTS	265
Butter bean, cream cheese, beurre noisette oriental & sunflower seeds	
PASTA PAPPARDELLE	275
Grilled cabbage, celeriac, walnuts, tarragon & lemon Add on truffle	125