

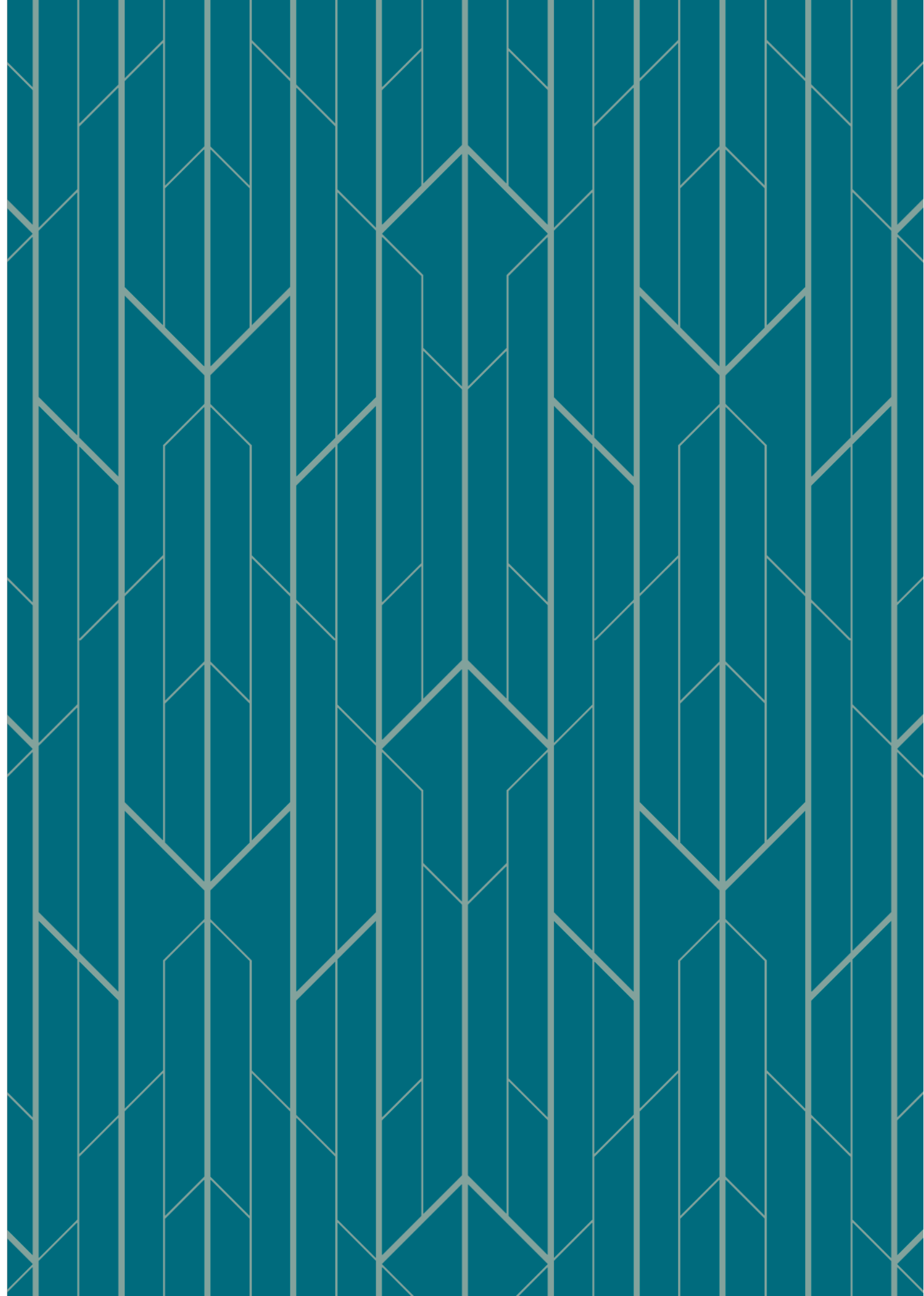
DESSERT

Pavas Ice Cream _____ 115

Rhubarb & Strawberries _____ 125
Oatcrumble, lime and basil

Grilled Pineapple _____ 120
Cocunut and lime ice cream, lemon pearls,
browned butter powder and violet crisp

VID ALLERGI, FRÅGA PERSONALEN





SNACKS

Nocellara Olives _____	50	Cheese & Charcuterie _____	115/235
Kalifornisk Råraka _____	95/st	Enchilada _____	70/st
Plantain, trout roe, smetana & red onion		Slow cooked beef, cabbage & tomato foam	
Arancini _____	65/st	Valencia Almonds _____	45
Pea puree, pickled onion & pecorino			

SMALL PLATES

Artichoke _____	155	Pavas Gambas _____	175
Cornflake-breaded artichoke, feta cream & mint-basil pearls		Seared gambas with garlic, semi-dried tomato & grilled levain	
Beetroot carpaccio _____	170	Tuna Taco _____	195
Marinated in olive oil, arugula, yoghurt-garlic dressing & grilled lemon		Corn tortilla, yuzu and jalapeno mayo, lemon pearls & pickled onion	
Scampitortellini _____	190	Burrata _____	175
Home-made pasta filled with scampi served with butter sauce & fresh vegetables		Romesco, green apple, almonds & kombu-oil	
Late Summer Salad _____	165	Beef Carpaccio _____	185
With yuzu- och agave, beetroot pearls, pickled rutabaga & chevre		Marinated in olive oil, arugula, yoghurt-garlic dressing & grilled lemon	

FOR THE TABLE

Dry Aged NY Strip _____	365	Grilled Zander _____	265
30-days dry aged sirloin from Scotland served with tallow & lime		Served with a red vinegar and shallot reduction & chili oil	
Panfried Lace Cabbage _____	195	Swedish Clubsteak _____	550
Koji beurre blanc, soyed egg, panko crips, blackened onion & anchochili		500 g meat served on the bone, asparagus & grilled lime	

SIDES

French Fries _____	70	Carrots & Bellaverde _____	80
Served with shredded parmesan		Served with smokey aubergine and pine nuts	
Caesar Sallad _____	65	Tempura Asparagus _____	75