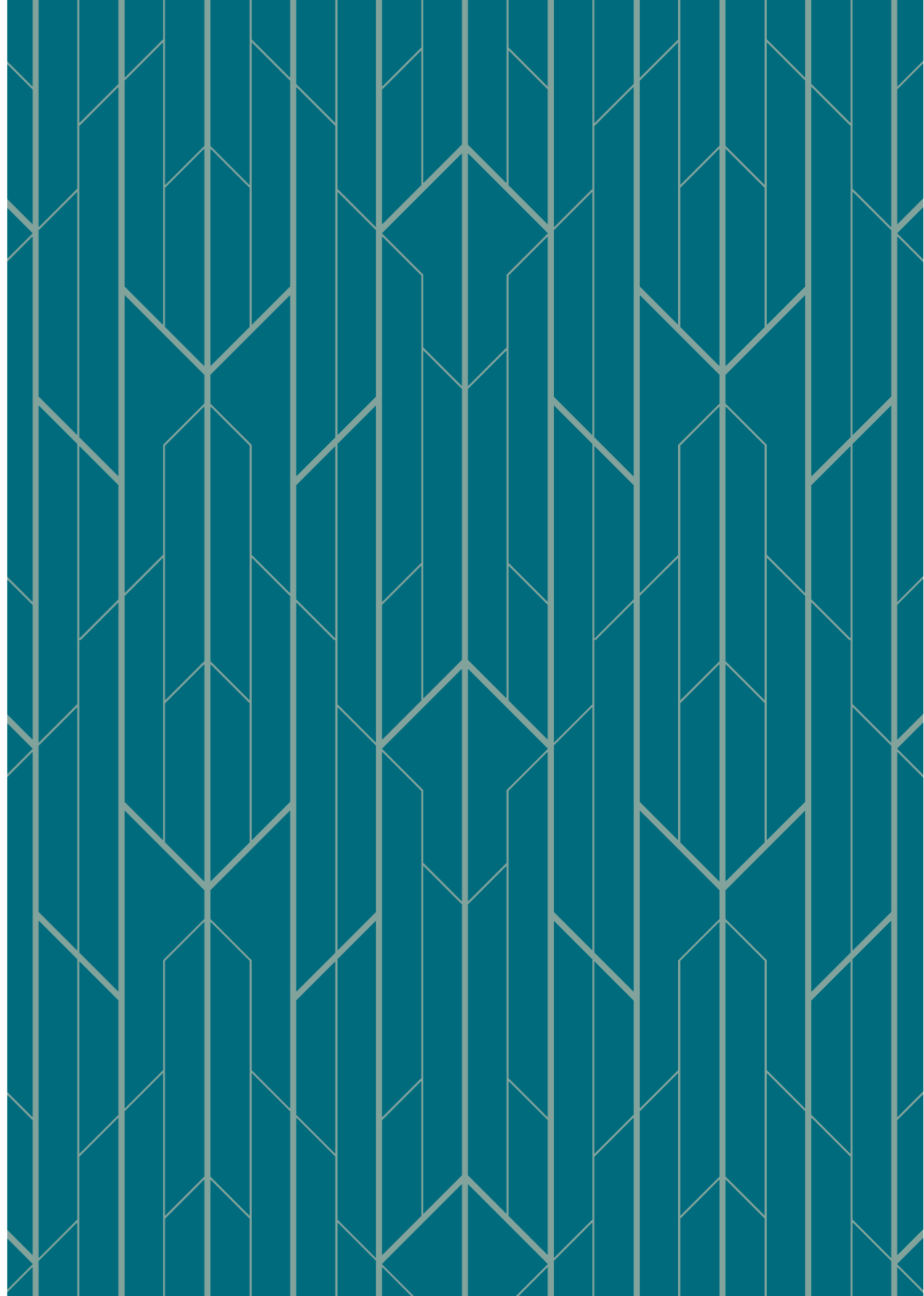


DESSERT

Chili & honey pralin	40
Truffle with seasalt	65
Miso-Chocolate Ganache Chocolate sand & kola sauce	125
Ice cream scoop	55

VID ALLERGI, FRÅGA PERSONALEN



TASTING MENU

SERVING 1

Scallop

Celeriac puree, citrus pearls, crisp onion & pico de gallo

SERVING 2

CHOOSE A MAIN DISH

Seared Tuna

Mashed sweet potato, yuzu- jalapeñomayo & pico de gallo

Fried Rice Cakes

Served with tofu frittes & kamebishi glaze

Duck Breast

Served with tare

Sides: Yucca frittes & Kale Salad

SERVING 3

Miso-Chocolate Ganache

Chocolate sand & kola sauce

700 PER PERSON

IF YOU HAVE ANY ALLERGY, ASK THE STAFF

SMALL PLATES

Nocellara Olives _____ 75 Cheese & Charcuterie _____ 115/235

Patacones _____ 95/pc Valencia Almonds _____ 60
Plantain, trout roe, smetana & red onion

Scallop _____ 130/pc Edamame with Shichimi _____ 70
Celeriac puree, citrus pearls, crisp onion & pico de gallo
Steamed edamame beans seasoned with blended Japanese spices

Kale Salad _____ 175 Burrata _____ 155
Sherry vinegar, caramelised onion, almonds, pomegranate & pecorino
Shredded balsamico, wild tomatoes & basil vinegar

Pavas Gambas _____ 175 Tuna Taco _____ 195
White wine seared gambas with garlic, semi-dried tomatoes & grilled levain
Homemade corn tortilla, yuzu- jalapeñomayo, citrus pearls & pickled red onion

Tataki Carpaccio _____ 170 Lobster risotto _____ 180
Egg crème, soy and mirin pearls & parsley smetana
Chive and lime oil, pecorino & bonito flakes

MAINS

Dry Aged NY Strip _____ 365 Swedish Clubsteak _____ 550
30-days dry aged sirloin served with tallow & lime
500 gr meat served on the bone, seasonal mushrooms & pickled plums

Seared Tuna _____ 215 Duck Breast _____ 230
Mashed sweet potato, yuzu- jalapeñomayo & pico de gallo
Served with tare

Fried Rice Cakes _____ 190
Served with tofu frittes & kamebishi glaze

SIDES

Pommes Frittes _____ 65

Caesar Salad _____ 65

IF YOU HAVE ANY ALLERGY, PLEASE ASK THE STAFF