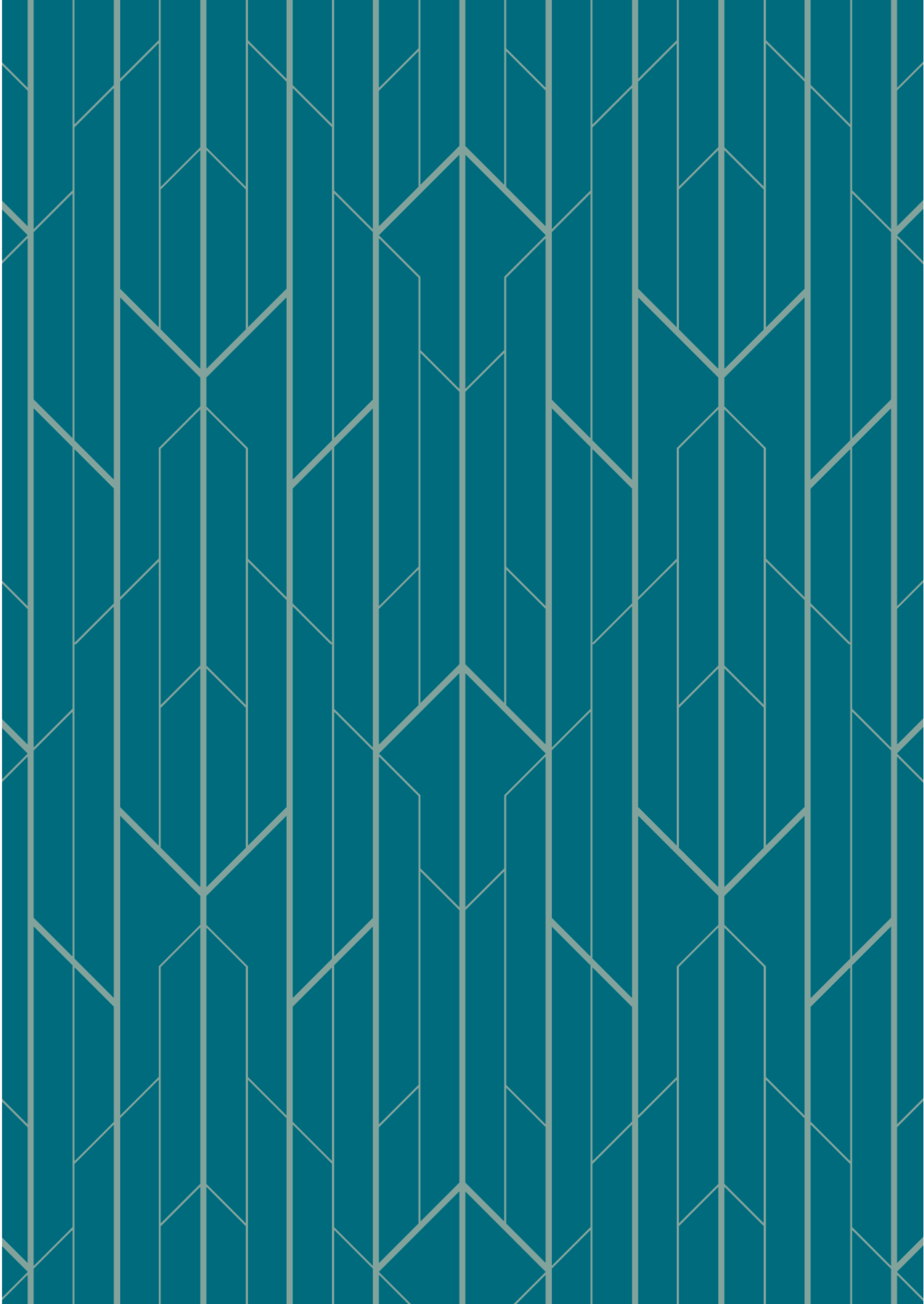


DESSERT

Chili & honey pralin	40
Truffle with seasalt	65
Miso-Chocolate Ganache	125
Chocolate sand & kola sauce	
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: Pommes frites & Kale Salad

SERVING 3

Miso-Chocolate Ganache

Chocolate sand & kola sauce

650 PER PERSON

IF YOU HAVE ANY ALLERGY, ASK THE STAFF

SMALL PLATES

Nocellara Olives_____ 75

Cheese & Charcuterie_____ 115/235

Patacones_____ 95/pc
Plantain, trout roe, smetana & red onion

Valencia Almonds_____ 60

Scallop_____ 130/pc
Celeriac puree, citrus pearls, crisp onion & pico de gallo

Burrata_____ 155
Shredded balsamico, wild tomatoes & basil vinegar

Kale Salad_____ 175
Sherry vinegar, caramelised onion, almonds, pomegranate & pecorino

Tuna Taco_____ 195
Homemade corn tortilla, yuzu- jalapeñomayo, citrus pearls & pickled red onion

Pavas Gambas_____ 175
White wine seared gambas with garlic, semi-dried tomatoes & grilled levain

Lobster risotto_____ 180
Chive and lime oil, pecorino & bonito flakes

Tataki Carpaccio_____ 170
Egg crème, soy and mirin pearls & parsley smetana

MAINS

Dry Aged NY Strip_____ 365
30-days dry aged sirloin served with tallow & lime

Swedish Clubsteak_____ 550
500 gr meat served on the bone, seasonal mUshrooms & pickled plums

Seared Tuna_____ 215
Mashed sweet potato, yuzu- jalapeñomayo & pico de gallo

Duck Breast _____ 230
Served with tare

Fried Rice Cakes_____ 190
Served with tofu frittes & kamebishi glaze

SIDES

Pommes Frites_____ 65

Caesar Salad _____ 65

IF YOU HAVE ANY ALLERGY, PLEASE ASK THE STAFF