



## STARTERS

### VEAL TARTARE 215 / 155 SEK (VEG)

Veal loin, spring onion capers, aged cheese crème, colatura, jerusalem artichoke & Parmigiano- Reggiano  
*Plant based option with beetroot*

### SMOKED CUCUMBER 175 SEK

Ricotta, 'nduja, salt-roasted almonds, mint & bread sticks

### ALMOND POTATO & BLEAK ROE 295 SEK / 185 SEK (VEG)

Bleak roe from Kalix, potato cake, crème fraiche, red onion, chives, dill & lemon

### OYSTERS 65 SEK / EACH

Gin cream, sea buckthorn, lemon pearls, cucumber & chives

### RUTABAGA CONFIT 170 SEK

Jus, crispy pork, carrots pickled with sea buckthorn, ginger & honey from Södermalm

### TOAST PELLE JANZON 275 SEK

Thinly sliced raw beef tender loin, fried brioche, horseradish, crispy onion, egg yolk & bleak roe from Kalix

## TO START WITH

A GLASS OF CHAMPAGNE 165 SEK

## PLAT DU JOUR

TODAY'S SPECIAL - DAILY PRICE

## MAIN COURSES

### BAKED COD 375 SEK

Butter- boiled onions, leaf spinach, roasted carrot crème with Espelette pepper, crayfish broth & butter- tossed potatoes

### RISOTTO 285 SEK

Artichoke, ramson pesto, pickled tomatoes, lemon & Parmigiano- Reggiano

### WIENER SCHNITZEL 315 / 265 SEK (VEG)

Veal loin, red wine sauce, browned lemon & parmesan butter, capers, lemon, green salad & French fries  
*Plant based option with celeriac*

### SLOW ROASTED PORK BELLY 295 SEK

Rutabaga crème, pickled carrots, beer jus & glazed potato

### OSSO BUCCO 315 SEK

Braised veal leg, pickled butternut, tomato, beaked pearl onion, veal gravy & truffle risotto

### TRUFFLE BURGER 265 SEK

Prime rib & brisket, braised onion, aged cheddar, truffle pecorino, truffle dressing & French fries

## FROM THE GRILL

### SWEDISH DRY-AGED RIBEYE 395 SEK

### RACKS OF SWEDISH PORK 285 SEK

### HALIBUT 365 SEK

*2 sides of your choice is included with the grill!*

## DESSERTS

### WARM CLOUDBERRIES 135 SEK

Vanilla & yoghurt parfait, roasted white chocolate, caramel cake & lemon thyme

### CHOCOLATE CRÈME 135 SEK

Sunflower praline, pickled citrus, blood orange sorbet sorbet & candied seeds

### LEMON POSSET 115 SEK

Raspberries, roasted oats, raspberry ice cream & salmiak

### SALTED CARAMEL BRÛLÉE 120 SEK

Brown sugar, vanilla & orange zest

### CHOCOLATE TRUFFLE 65 SEK

## CHEF'S CHOICE

### VEAL TARTARE

Veal loin, spring onion capers, aged cheese crème, colatura, jerusalem artichoke & Parmigiano- Reggiano

### WIENER SCHNITZEL

Veal loin, red wine sauce, browned lemon & parmesan butter, capers, lemon, green salad & French fries

### SALTED CARAMEL BRÛLÉE

645 sek/pp, vegetarian option 495/pp.

## SIDES

50 SEK/EACH

### FRENCH FRIES

### GARLIC ROASTED ARTICHOKE

### POTATO GRATIN WITH JERUSALEM ARTICHOKE

### SIDE SALAD

### BÉARNAISE SAUCE

### CAFÉ DE PARIS BUTTER

*Please let us know if you have any allergies!  
Kids menu? Ask your server!*