



CHEF'S CHOICE

SMOKED COD CROQUETTE

Sour cream, smoked leek, herbs, onion broth

LAMB ROAST STEAK

Garlic crust, white bean cream, jus sauce, salsify,
yellow beets, spring onions

SALTED CARAMEL BRÛLÉE

Brown suger, vanilia & orange zest

MENU 695 sek

DRINKS

Cuvée Jomax Spätburgunder
Weingut Gustavshof, Rheinhessen
150sek

Ritme Negre Priorat, Ritme Celler
190sek

Kressman Grande Réserve, Sauternes
180sek

FANCY SOMETHING ELSE?

Change your starter to Almond potato cake & bleak row
+100sek

Swich your dessert wine for another glas to you main or starter
+ 50sek



CHEF'S CHOICE VEGETARIAN

BEET TARTS

Salt-baked beetroot, plant-based cheese cream,
spring onion capers, crispy artichoke

RISOTTO

With spring onion pesto, pickled tomatoes &
Parmigiano Reggiano

SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest

MENU 495 SEK

DRINKS

Cuvée Jomax Spätburgunder
Weingut Gustavshof, Rheinhessen
150sek

Ritme Negre Priorat, Ritme Celler
190sek

Kressman Grande Réserve, Sauternes
180sek

FANCY SOMETHING ELSE?

Change your starter to Almond potato cake & bleak row
+100sek

Swich your dessertwine for another glas to you main or strarter
+ 50sek