

Snacks

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| Majsbröd <i>Lagom för 1-2 personer, Serveras med Rökta Kryddsmör</i> | 70 |
| Salchichón Iberico <i>Lufttorkad Spansk Korv</i> | 90 |
| Pata Negra <i>100% Bellota, Alba Real</i> | 230 |
| Cecina <i>Lufttorkat & Lättrökt Ytterlår av Ox</i> | 175 |
| Petit Choux <i>Forellrom, Västerbottensost & Citron</i> | 110 |

Förrätter

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| Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron & Grillat Surdegsbröd</i> | 185 |
| Vit Sparris <i>Kallrökt Öring, Beurre Blanc på Fermenterad Sparris & XO-Sås</i> | 215 |
| Kalixlörrom <i>Tartlet På Dinkel, Sveciakräm, Lökmousse & Brynt Smör</i> | 310 |
| Agnolotti <i>Fyllt med Pärlböna, Parmesan, Smörad Buljong & Lyonnaise Lök</i> | 190 |
| Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot & Friterad Kapris</i> | 195 |

Varmrätter

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| Kronärtskoeka <i>Alla Romana, Citronrisotto, Kapris & Pecorino</i> | 280 |
| Grillad Dorade <i>Vongole, Ramslök, Mangold, Hot Sauce på Aprikos & Stuvade Ganxet Bönor</i> | 295 |
| Skreitorsk <i>Grillad Purjolök, Blåmusselsås, Saffran, Blomkål, Krisp på Blåmussla & Thaibasilika</i> | 365 |
| Pepparstek Hjortsadel <i>Jordärtskockskräm, Syltad Shiitake, Grillad Silverlök & Pepparsås</i> | 395 |
| Grillad Kalvkotlett <i>Från Östra Vrenninge, Kalvskej, Brynt Smör, Salvia, Pommes Frites & Dijonnaise</i> | 895/För 2 |

Ost & Dessert

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| Ost <i>Serveras med Kvittenmarmelad & Knäcke</i> | 95/ bit |
| Lingon & Saltlakrits <i>Lingonglass, Saltlakrits, Kolasås & Italiensk Maräng</i> | 135 |
| Kaffeparfait <i>Romkaramell, Bronnie, Kanderade Hasselnötter & Vaniljglass</i> | 140 |
| Pistageglass | 90 |
| Glass eller Sorbet | 70 |
| Praliner <i>Ett Urval av Olika Smaker Signerat Karl Jungstedt</i> | 55 |

Snacks

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| Corn Bread | 70 |
| <i>For 1-2 pax, Served with Smoked Spiced Butter</i> | |
| Salchichón Iberico | 90 |
| <i>Cured Spanish Sausage</i> | |
| Pata Negra | 230 |
| <i>100% Bellota, Alba Real</i> | |
| Cecina | 175 |
| <i>Cured & Lightly Smoked Beef</i> | |
| Petit Choux | 110 |
| <i>Trout Roe, Västerbottens Cheese & Lemon</i> | |

Starters

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|---|-----|
| Duck- & Chicken Liver | 185 |
| <i>Parfait, Vinegar Cooked Pears & Grilled Sourdough Bread</i> | |
| White Asparagus | 215 |
| <i>Smoked Trout, Beurre Blanc, Fermented Asparagus & XO-Sauce</i> | |
| Bleak Roe From Kalix | 310 |
| <i>Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browned Butter</i> | |
| Agnolotti | 190 |
| <i>Filled with Guinea Fowl, Parmesan, Buttered Jus & Lyonnaise Onions</i> | |
| Beef Tartar J&J | 195 |
| <i>Lovage, Cured Egg Yolk, Horseradish & Deep Fried Capers</i> | |

Mains

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| Artichoke | 280 |
| <i>Alla Romana, Lemonrisotto, Capers & Pecorino</i> | |
| Grilled Dorade | 295 |
| <i>Vongole, Ramson, Mangold, Apricot Hot Sauce, & Creamy Ganxet Beans</i> | |
| Skrei Cod | 365 |
| <i>Grilled Leek, Blue Mussel Sauce, Saffron, Cauliflower, Blue Mussel Crisp & Thai Basil</i> | |
| Pepper-Fried Venison Saddle | 395 |
| <i>Artichoke Cream, Pickled Shiitake, Grilled Silver Onion & Pepper Sauce</i> | |
| Grilled Veal Chop | 895/2 Pax |
| <i>From Östra Vrenninge, Veal Jus, Browned Butter, Sage, French Fries & Dijonnaise</i> | |

Cheese & Desserts

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| Cheese | 95/pc |
| <i>Served with Quince Marmalade & Hard Bread</i> | |
| Lingonberry & Salted Licorice | 135 |
| <i>Lingonberry Ice Cream, Salted Licorice, Caramel Sauce & Italian Meringue</i> | |
| Coffee Parfait | 140 |
| <i>Rhum Caramel, Brownie, Candied Hazelnuts & Vanilla Ice Cream</i> | |
| Pistachio Ice Cream | 90 |
| Ice Cream or Sorbet | 70 |
| Pralines | 55 |
| <i>A Selection of Different Flavours, Signed Karl Jungstedt</i> | |

Please Inform The Staff Of Any Dietary Restrictions