

ROOFTOP RESTAURANT

COLD DISHIES

Tuna Crudo

Pomelo, apple fennel broth, Iranian pistachio, dill,
salted yellow squash, alyssum, leek oil 255,-
(F, N-P)

Sea Salted Daikon

Norwegian apple gel, sour mustard seeds, dill, honey
sunflower seeds, trout roe, cultured horseradish, dill
emulsion 245,-
(L-M, F, MU)

Grilled Camembert Salad

Camembert from Ganstad Gårdsysteri, strawberries,
pistachio pesto, garden herbs, seeded flatbread, dandelion
vinaigrette 285,-
(L-M, SE, N-P)

Chicken Salad

Grilled chicken breast, baby romaine, shaved fennel,
Ibérico ham, sour mustard seeds, tarragon emulsion,
Västerbotten cheese, sourdough crisps 325,-
(E, G-H, MU, M)

DESSERTS

Thief Tiramisu Caviar

Sabayon cream, coffee soaked saveyard, coffee caviar,
crunchy chocolate caramel 185,-
(L-M, E, SO)

Peach & Chocolate (Vegan)

Almond cake, blackberry compote, peach sorbet, lime, white
chocolate and blackberry ganache marble 145,-
(SO, N-A)

Allergier/Allergens:

E: Egg

G-B: Gluten - Barley

G-WH: Gluten - Wheat

G-R: Gluten - Rye

MO: Molluscs

N-A: Nuts/Almond

N-P: Nuts/Pistachio

L-M: Laktose-Milk

SE: Sesame

SH: Shellfish

SO: Soya

SU: Sulphite

MAIN COURSES

Striploin Steak

Parsley root & tarragon mousse, heirloom carrots, romanesco,
leek ash, pink peppercorns, beef jus from B. Culture 495,-
(G-H, SU)
Served with sea salted pearl potatoes

Turbot

Grilled yellow squash, summer pea purée, broad bean
cassoulet, pea tendrils, crispy chicken skin, trout caviar,
lobster saffron foam 455,-
(F, SH)
Served with sea salted pearl potatoes

Linguine Vongole

Tomato sauce, cherry tomatoes from Hanasand, broccolini,
nduja pangrattato, lemon zest 365,-
(G-H, MO)

Double Smash Burger

Potato brioche, aged cheddar, red lollo salad, beef tomato,
lemon nduja mayo, cured bacon, sour onions 350,-
(G-H, L-M)
Served with dirty fries

3 COURSE MENU 795,-

STARTER

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salted yellow squash, alyssum, leek oil
(F, N-P)

MAIN COURSE

Turbot

Grilled yellow squash, summer pea purée, broad bean
cassoulet, pea tendrils, crispy chicken skin, trout caviar,
lobster saffron foam
(F, SH)
Served with sea salted pearl potatoes

DESSERT

Peach & Chocolate (Vegan)

Almond cake, blackberry compote, peach sorbet, lime, white
chocolate and blackberry ganache marble
(SO, N-A)