

MENU

SPARKLING

CAVA
Jaume Serra Cava

GLASS • 105 SEK
BOTTLE • 495 SEK

CHAMPAGNE
NV Taittinger Brut Reserve

GLASS • 145 SEK
BOTTLE • 845 SEK

OYSTERS

CÉLINE, N°3 Mont St. Michel-Bay
Served with mignoette, tabasco & lemon

• 1 ST/30 SEK • 6 ST/160 SEK • 9 ST/240 SEK

ENJOY!

CHAMPAGNE & OYSTERS

Three French Oysters with
a glas of Taittinger Champagne

• 195 SEK

STARTERS

GRATINATED OYSTER • 45 SEK / ST
Champagne vinaigrette, gruyere cheese, spinach

CHÈVRE CHAUD 1/2 • 145 SEK
Blacked goat cheese St. Maure, beets,
dried Kalamata olives, hazelnuts

FLATBREAD • 145 SEK
Planed Jerusalem artichoke, pickled
cauliflower, chanterelles, Italian truffle

• Please inform your waiter about allergies
• All seafood is sustainably fished / farmed

GARLIC BAKED SNAILS • 145 SEK
Gremolata butter, parmesan cheese,
grilled levain bread

TOAST SKAGEN 1/2 • 155 SEK 1/1 • 275 SEK
Shrimps, egg, red onion, horse radish, bleak roe,
mayonnaise, dil, grilled levain bread

STEAK TARTARE 1/2 • 155 SEK
Tenderloin, capers, beetroot, horse radish,
egg yolk, Dijon mustard, Bombay Sapphire Gin

CŒUR DE FILET PROVENÇALE

2 PERS 695 SEK

400G Tenderloin - German Heifer Holstein -
truffle sauce, garlic butter, green beans,
raw fried potatoes - for two to share!

The tenderloin is served medium rare

MAIN COURSES

CHÈVRE CHAUD 1/1 • 215 SEK
Blacked goat cheese St. Maure, beets,
dried Kalamata olives, hazelnuts

FRIED ARTICHOKE • 225 SEK Wine-cooked
beluga lentils, aged cheddar, smoked peppers,
raw asparagus, jalapeño cream

SHELLFISH RISOTTO • 265 SEK
Grilled king prawn, garlic seared
vannamei shrimp, mussels, parmesan cheese

MOULES FRITES • 245 SEK
Mussels, cream, white wine, garlic,
parsnip, French fries, aioli

BOUILLABAISSE • 275 SEK
Cod back, king prawn, mussels,
cream, skimmed shellfish stock, roasted celeriac

SOLE FILLET MEUNIÈRE • 295 SEK
Capers, horse radish, dill, roasted almonds,
browned butter, potato puree

STEAK TARTARE 1/1 • 245 SEK
Tenderloin, capers, beetroot, horse radish,
egg yolk, Dijon mustard, Bombay Sapphire Gin
Served with french fries and aioli

BOEUF BOURGUIGNON • 225 SEK
Chuck, bacon, green pepper, red wine
reduction, potato puree

STEAK MINUTE • 295 SEK
Sirloin, green beans, tomato salsa,
truffle sauce, bearnaise sauce, French fries

APPETIZERS

LACTIC SOUR CUCUMBER • 55 SEK

FILLED PEPPERONCHINI • 65 SEK

SEARED CANTAL CHEESE • 65 SEK
Long-aged French hard cheese, honey

SARDINES IN A CAN • 70 SEK
Grilled levain bread, lemon

FRIED GRUYERE CROQUETTES
• 1 ST/55 SEK • 2 ST/100 SEK • 3 ST/135 SEK
Green- & red chili, silver onion, espelette pepper, aioli

CHEESE- & CHARCUTERIE BOARD • 325 SEK
A selection of our favorite cheeses and
charcuteries – for two to share!
Ask your waiter about tonight's offerings

DESSERTS

CHOCOLATE TRUFFLE • 35 SEK/ST
Ask your waiter for todays flavours

CRÈME BRÛLÉE • 85 SEK
Ask your waiter for todays flavours

RHUBARB CHEESECAKE • 95 SEK
Flavored with lime, juniper & vanilla

**CHOCOLATE &
CARDAMOM FONDANT** • 95 SEK
With candied hazelnuts, berry compote & caramel sauce

SORBET ROYAL • 85 SEK
Sorbet with sparkling wine

CHEESE • SMALL 155 SEK • BIG 255 SEK
A selection of our favorite cheeses

ICE CREAM BONANZA - TO SHARE!
• 2 PERS 175 SEK • 4 PERS 325 SEK
A mix of ice cream, berries, meringue,
cream & almond crisp

