



# SUMMER MENU

## SPARKLING

**CAVA**  
Francese Ricart Brut Cava • 105 SEK • 495 SEK

**CHAMPAGNE**  
NV Taittinger Brut Reserve • 145 SEK • 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

### NON-ALCOHOLIC & OYSTERS

Three French Oysters with  
a glas of sparkling non-alcoholic

• 155 SEK

## STARTERS

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

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

**GARLIC BAKED SNAILS** • 135 SEK  
Gremolata butter, Parmigiano Reggiano cheese,  
grilled levain bread

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

**BEEF CARPACIO** • 155 SEK  
Tenderloin, fried capers, Parmigiano  
Reggiano cheese, olive oil, roasted almonds

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

## TO SHARE

### CHEESE- & CHARCUTERIE BOARD • 325 SEK

A selection of ours favorite cheeses and  
charcuteries – for two to share!  
*Ask your waiter about tonight's offerings*

## MAIN COURSES

**HALLOUMI SALAD** • 185 SEK  
Radishes, fennel, pickled red onion,  
fried rosemary, jalapeño mayonnaise

**SHRIMP- & AVOCADO SALAD** • 245 SEK  
Egg, pickled red onion, Rhode-Island dressing

**ASPARAGUS RISOTTO** • 195 SEK  
Spring crudité, raw planed fennel,  
Parmigiano Reggiano cheese, chopped almonds

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

**CURED SALMON** • 225 SEK  
Dill-stewed potatoes, lemon, marinated fennel

**GRILLED TUNA** • 285 SEK  
Avocado, jalapeño mayonnaise,  
grilles lime, French fries

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

**STEAK SANDWICH** • 225 SEK  
Veal picanha, levain bread, dijonnaise, horse  
radish, roasted shallots, sweet potato fries

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

## DESSERTS

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

**CRÈME BRÛLÉE** • 85 SEK  
*Ask your waiter for todays flavours*

**SORBET ROYAL** • 85 SEK  
Sorbet with sparkling wine

### ICE CREAM BONANZA - TO SHARE!

• 2 PERS 175 SEK • 4 PERS 325 SEK  
A mix of ice cream, berries, meringue,  
cream & almond crisp