

À la Carte

Snacks

Oysters* (55/pcs)

Sentinelle, no.3, burnt cream, apple & lemon

Fried Oyster* (75/pcs)

Fine de claire, Nduja mayonnaise & celery

Jamon iberico de ballota grand reserva (175)

Pata negra ham aged 36 months

Prosciutto San Daniele (115)

Air-dried Italian ham aged 18 months

Bone Marrow (145)

Bone marrow, gremolata, sourdough bread & pickled cucumber

Chicharrones (65)

Fried pork rind & chipotle mayonnaise

Croquettes (95)

Fried croquettes, "mac'n cheese"- & jalapeño, grated cheddar & citrus mayonnaise

Chicken Wings (135)

Confit- & fried corn chicken wings in homemade hot sauce & blue cheese

Beef Tartare Rossini (80/pcs)

Beef fillet, madeira, truffle, brioche & duck liver mousse

Pimientos de Padrón (75)

Pimientos de Padrón, coriander, soy & sesame vinaigrette

**Oysters are consumed at your own risk*

Middle Sized Dishes

Seared Scallop (175)

Celery, lime mayonnaise, cucumber, coriander, jalapeño, tomato consommé

Vendace Roe & Waffle (325)

30 grams Vendace roe from Kalix, sour cream, chives & sourdough waffle

Char (185)

Char, beurre blanc, chanterelles, kale, trout roe & chilli

Steak Tartar (175)

Tartar of swedish dairy cow, Efterglöd cheese, ox marrow foam, shallots, cress

Beef Sausage (175)

Sausage, sauerkraut, pommes allumettes, truffle & demi glace

Risotto (165)

Truffle, guanciale, chives, pecorino

Tirokafteri (175)

Flatbread, pistachio, salted lemon curd, jalapeño, feta cheese, ricotta & mint

Bimi Broccoli (145)

Chimichurri, marcona almonds, pecorino, green pea cream

Chanterelle Toast (235)

Stewed Swedish chanterelles, sourdough bread, marconamadel & Västerbotten crisp

Cauliflower (165)

Roasted cauliflower, capers, cauliflower puree, almonds & buttered cabbage broth



Grill

Hamburger (185)

Dry aged details from our dry aging room. Briochebun, cheddar, mayonnaise, pickles, silver onion & pickled chilli

Sea Bass (295)

Whole grilled sea bass, soy browned butter, grilled lemon, scallion & garlic

Jalapeño & Cheddar Sausage (145)

Homemade sausage with jalapeño & cheddar

Rib Eye (300g), Dairy Cow (415)

Breed: SRB & SLB Dairy cow
Bred: Brålanda

Côte de boeuf (900g), Carrara 640 Wagyu (2200)

Breed: Crossbreed Japanese Black/ Black Angus
MBS: 6-7

Bred: Queensland, Grain Fed 350-400 days

Sirloin (200g), Taurus Gold (295)

Breed: Black Angus och Hereford "British Breeds"
Bred: Uruguay, Grain fed 200 days

Sirloin (200g), Carrara 640 Wagyu (755)

Breed: Crossbreed Japanese Black/Black angus
MBS: 6-7

Bred: Queensland, Grain Fed 350-400 days

SirloinA5 (100g), Wagyu Japan (995)

Breed: Japanese black

Bred: Kagoshima, Grain Fed 550+ days

Tenderloin (160g), UMI (395)

Breed: Black Angus

Bred: Uruguay, Grain fed 200 days



Sides

Potato Gratin (75)

French Fries (55)

Potatoes (55)

Haricots Verts (75)

Green Salad (50)

Tomato Salad (55)

Sauces

Green Pepper Sauce (55)

Borderlaise Sauce (55)

Bearnaise Sauce (55)

Lime Mayonnaise (40)

Chimichurri (40)

Dessert

Cheese (65/pcs)

Ask your waiter about today's cheese, crisp bread with seeds, tomato & vanilla jam

Tarte Tatin (145)

Caramelized apples, calvados, puff pastry & cardamom ice cream

Coconut Cake (145)

Chocolate mousse, coconut sorbet, coffee & Kahlúa

Crème brûlée (125)

Ice cream/Sorbet (55)

Ask your waiter about today's flavors

Praline (55)

Truffle (55)

Don't forget to let us know if you have any allergies we need to know about

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