

# MENY

## SNACKS

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**Oliver – 75kr**

*Jamon belotta de ibèrico 36+, 30g – 135kr*

**Kronärtskocka / Artichoke – 99kr**

**Stenbitsrom – 225kr**

Med potatischips, örter & creme fraiche

*Lumpfish roe*

*With potato chips, herbs & creme fraiche*

## MINDRE

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**Grön sparris 149kr**

Med rostad potatiscrème, gammelknas, ramslök & krispig potatis

*Green asparagus*

*With roasted potato crème, gammelknas cheese ramson & crispy potatoes*

**Tryffelägg 155kr**

Med späda kålblad, brynt smörskum, gravad äggula & pumpafrön

*Truffle egg*

*With cabbage leaves, browned butter foam, cured egg yolk & pumpkin seeds*

**Råbiff på sotad oxen 159kr**

Med rödbeta, vinbärsblad & syrad grädde

*Grilled beef tartar*

*With beetroot, currant leaf & sour cream*

**Burrata 145kr**

Med vit sparris, granskott, nässelpesto, pistage & spansk körvel

*Burrata*

*With white asparagus, spruce tip, nettle pesto, pistachio & Spanish chervil*

**Torskkinder 165kr**

Med rostad majscreme, sockerärta, bovete & libbsticka

*Cod cheeks*

*With roasted corn crème, sugar pea, buckwheat & lovage*

**Åttaarmad bläckfisk 175kr**

Med svensk nypotatis, stekt sardell, kاپris & citron

*Octopus*

*With Swedish early potatoes, fried sardines, capers & lemon*

## STÖRRE

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**Lamminanlår 310kr**

Med l k- & lavendelmajonn s, sprit rta, morot & vinb r

*Lamb silverside*

*With onion- & lavender mayonnaise, peas, carrot & currant*

**Hel v rkyckling 287kr**

Med bakad l k, vit sparris, l nnsirap, vitl k, gul rta & rostad kycklingfond

*Whole spring chicken*

*With baked onion, white asparagus, maple syrup, garlic, yellow pea & roasted chicken stock*

**Gul rts falafel 275kr**

Med soltorkad tomatcr me, vit sparris vin grett, mandel, buffelmozzarella & v rblad

*Yellow pea falafel*

*With sun-dried tomato cr me, white asparagus vinaigrette, buffalo mozzarella & herbs*

**Havskatt 297kr**

Med tomat, zucchini, aubergine, f nk lspollen, k rvelsalt & vermouths s

*Wolf fish*

*With tomato, zucchini, eggplant, fennel pollen, chervil salt & vermouth sauce*

**Cote de Boeuf ca 900g - 875kr**

**Ca 45 min tillagning**

Serveras med  rtsalsa, sparris & burrata

*Cote de Boeuf approx 900g*

**About 45 min cooking time**

*Served with herb salsa, asparagus & burrata*

## Chef's Choice

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Sv rt att best mma dig? L t kocken best mma middagen!  
*Can't decide? Let the chef decide your dinner tonight!*

3 r tter / 3 courses – 539kr

5 r tters sharing meny / 5 course sharing menu – 659kr

(Best lls till samtliga vid bordet/only for everybody at the table)



Allergier? Be personalen om hj lp  
*Allergies? Ask the staff for help*