

FÖRRÄTTER

TONFISKTARTAR 155:-

Marinerad tonfisk, burrata,
pistagenötter & örtolja

CARPACCIO 145:-

Tunt skivat nötinnanlår med riven anklever. Toppas
med inlagda körsbär, kaprisvinnegrette & ruccola

ROTFRUKTER 130:-

Bakade betor & morötter, picklad pumpa,
stark senap, rostad mandel & björnbär

VARMRÄTTER

SMÖRSTEKT GÖS 295:-

Serveras med palsternackspuré, kantarellsås,
smörstekta kantareller & picklad fänkål

STEAK FRIES 345:-

Entrecôte, cafe de paris-smör, rödvinssås &
pommes frites

RISOTTO 235:-

Vegansk svamprisotto med stekta kantareller,
vitt vin, dill & jordärtskocka

DESSERTER

MÖRK CHOKLAD 95:-

Choklad cremeux, inkokta päron,
hasselnötter & kaffesmulor

VIT CHOKLAD & PISTAGE 95:-

Fondant med vitchoklad & pistagenötter
Serveras med brandymarinerade bär & vaniljglass

SMÖRSTEKTA ÄPPLEN 85:-

Serveras med popcornglass & äppelkola

STARTERS

TUNA TARTAR 155:-
Marinated tuna, burrata,
pistachios & herb oil

CARPACCIO 145:-
Thinly sliced beef with grated duck liver. Topped
with pickled cherries, caper vinaigrette & arugula

ROOT VEGETABLES 130:-
Baked beets & carrots, pickled pumpkin,
spicy mustard, toasted almonds & blackberries

MAIN COURSES

BUTTER FRIED PIKE PERCH 295:-
Served with parsnip puree, chanterelle sauce,
butter roasted chanterelles & pickled fennel

STEAK FRIES 345:-
Entrecôte, cafe de paris butter, red wine sauce
& French fries

RISOTTO 235:-
Vegan mushroom risotto with fried chanterelles,
white wine, dill & Jerusalem artichoke

DESSERTS

DARK CHOCOLATE 95:-
Chocolate cremeux, poached pears,
hazelnuts & coffee crumbs

WHITE CHOCOLATE & PISTACHIO 95:-
Fondant with white chocolate & pistachios
Served with brandy marinated berries &
vanilla ice cream

BUTTER FRIED APPLES 85:-
Served with popcorn ice cream & apple toffee