

Soup of the day

Welcome to ask your server (MP, G) (can be ordered as vegan)

Main courses

STEAK MINUTE

with café de Paris butter, french fries and bacon green beans (MP)

COD GRENOBLE

with brown butter, beetroots, capers, and buttered potatoes (MP)

THAI PAPAYA SALAD

with green papaya, kohlrabi, cashew nuts, coriander and chili-honey
fried èldost` from local dairy farm Rö (L, N)

PONTUS PRAWN SANDWICH 2.0

with hand-peeled prawns, cucumber salad, mustard seeds, pickled shallots,
trout roe, Pontus smoked mayonnaise and chopped egg (E, SH, MP)

Desserts

VALRHONA CHOCOLATE TARTE

with warm Kahlúa caramel sauce and vanilla ice cream (MP, G)

CHERRY CHEESECAKE

with caramelized white chocolate (MP, G, P)

Beverage

Champagne. Wine. Beer. Fröyja.
Non-alcoholic beverages.

Snacks

OLIVE "LA TOUR" STYLE

CRISPS

MIXED NUTS

Starter

APPETIZER PLATE

Smoked reindeer with cream
cheese, horseradish, lingonberries
and shallots (MP)

Tuna tartare with yuzu mayonnaise
and spiced puffed rice (E)

Crispy spring roll with shiitake
mushrooms and homemade sweet
chili sauce (E, G)

Extras

Bleak roe from Kalix with red onion, chives, smetana, lemon and butter-fried brioche (E, G, L)	250 SEK
Reserve Caviar (30 grams) with sour cream, chives, lemon and butter-fried brioche (E, G, L)	875 SEK
Chuck steak burger with homemade ketchup, hamburger dressing, pickles, brioche bun and French fries (E, L, G)	195 SEK
Veal schitzel with parsley butter, anchovis, capers and pommes frites (E, G, MP)	195 SEK
Selection of Swedish and French cheeses served with roasted hazelnuts, honey and apple (L, N)	110 SEK

Lunch served 11.00. Last order 19.00

One glass of Champagne is complimentary. Please see your server for more information regarding the meat's origin.

Allergenes: E (Egg) G (Gluten) L (Lactose) MP (Milk protein) N (Nuts) V (Vegan) P (pork). Other allergies, please ask your waiter.