

Soup of the day

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

Main courses

DUCK BREAST

with Pommes Anna, orange sauce and creamy Savoy cabbage (MP)

ROAST COULIFLOWER

with chestnut purée, Brussel sprouts, roasted walnuts and oil (MP,N)

GRUYÈRE-CRUSTED HALIBUT

with champagne and sellfish velouté, carrot,
leek and potato (MP,S,G)

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

SAFFRON CAKE

with lingonberry coulis and whipped cream (MP,N,G)

“RIS Á LA MALTA”

Swedish rice pudding with Grand Marnier
clementines and caramel(MP)

Beverage

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

Snacks

OLIVES "LA TOUR" STYLE

CRISPS

MIXED NUTS

Starter

APPETIZER PLATE

Crispy aged Swedish cheese with
walnuts and truffle honey (G,MP,E,N)

Foie gras with mulled-wine jelly on
brioche bread (L,G,E)

Matjes herring with caper cream,
yellowbeet and potato (MP)

Extras

Kalix roe with red onion, chives, sour cream, 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 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.