Soup of the week

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

Main courses

PIKE-PERCH
with dill potatoes, Sandelfjord sauce, romanesco
and Antonius caviar (mp,sulfit)

GUINEA FOWL
with Jerusalem artichoke purée, savoy cabbage and buttered
red wine sause (mp, sulfit)

CRISPY SWEDISH POTATO DUMPLINGS
with mushroom duxelles, salsify, savoy cabbage
and truffle sauce (mp, e, sulfit)

PONTUS PRAWN SANDWICH 2.0
with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots,
trout roe, Pontus smoked mayonnaise and chopped egg (e, s, g, mp, senap)

Desserts

APPLE AND ALMOND TARTE
with amaretto, whipped lemon and vanilla smetana (almonds, sulfit, g, l)

CHOCOLATE TERRINE
with fresh raspberries, caramelized white chocolat and
raspberry ice cream (l)

Beverage

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

Snacks

OLIVES "LA TOUR" STYLE

CRISPS

MIXED NUTS

Starters

Foie gras and pork rillettes served with
juniper mayonnaise, crispy parsley and
grilled sour dough bread (e, g, senap)

Charred goat´s cheese with roasted
beetroot, romanesco, walnuts and
honey (l, n, g)

Toast Skagen with Kalix bleak roe,
lemon, dill and grilled sourdough bread
(e, g, mp, s)

Extras

Kalix bleak roe 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 and French fries (e, l, g)	195 SEK
Veal schnitzel with parsley butter, anchovis, capers and pommes frites (e, g, mp, sulfit)	195 SEK
Selection of Swedish and French cheeses served with roasted hazelnuts, honey and apple (l, n, sesame)	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) S (Seafood) P (pork).
Other allergies, please ask your waiter.