

Soup of the week

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

Main courses

BAKED COD LOIN GRAND AIOLI

with artichoke, roasted tomato, potato purée and aioli (e, mustard, mp, sulfite)

SPRING CHICKEN RAZ EL HANOUT

with spiced carrot, Vreta yellow pea hummus, and Mediterranean salad (sesame, sulfite)

BURRATA RISONI

with roasted tomatoes, basil and parmesan risoni (l, sulfite)

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, mustard)

Desserts

RHUBARB CHARLOTTE RUSSE

Swiss roll filled with rhubarb, topped with white chocolate mousse baked rhubarb and caramelized white chocolate (g, l, e)

PECAN PIE

with cultured vanilla cream (mp, n, g, e)

Beverage

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

Snacks

Olives "La tour" Style

Crisps

Mixed nuts

Starters

Tuna, hamachi and Frøya salmon sashimi, with finger lime, whipped soy crème fraîche and citrus ponzu (mp, g, soya)

Cucumber "caviar", seaweed caviar, kohlrabi, citrus ponzu and mixed herbs (soya, g)

Toast Skagen with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l, s, senap)

Desserts extras 45 Sek/bite

Selection of Swedish farmhouse cheeses served with fruit bread, rosemary honey and marmalad (n, l, g)

Pontus Chocolate pralines

Extras

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| Kalix bleak roe with red onion, chives, smetana, lemon and butter-fried brioche (e, g, l) | 250 SEK |
| Reserve Caviar (30 grams) smetana, chives, lemon and butter-fried brioche (e, g, l) | 875 SEK |
| Caviar tasting (2 p) Oscietra caviar, Kalix bleak roe, trout roe served with smetana, red onion and blini (mp, e) | 1390 SEK |
| Beef chuck steak burger with cheddar, smoked farmhouse bacon, beef tomato, caramelized onion, truffle mayonnaise and herb fries (e, l, g, p) | 195 SEK |
| Veal schnitzel with haricots verts Café de Paris butter and herb fries (g, mp, sulfite, e, mustard) | 195 SEK |
| Freshly made steak tartare with cognac, Dijon mustard, red onion, capers and egg yolk, served with garden salad (sulfite, mustard, e) | 135/ 185 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) Sulfite, Mustard

Other allergies, please ask your waiter.