

MELLANRÄTTER

Vår meny består av mellanrätter, omsorgsfullt skapade för att delas.
Vi rekommenderar 2 - 3 rätter per person för en balanserad
och varierad upplevelse. Vi hoppas att varje tugga blir en njutning.
Smaklig spis!

kött & chark

DELIKATESSBRICKA

utvalda charkuterier och ostar
(större & utmärkt att dela på) - 275

GRILJERADE LAMMRACKS

panko, dijon, örter,
confiterad vitlök, sky - 155

GRILLAD RYGGBIFF MED KAPPA

sockerbakade tomater, tryffelsky
(Ca 220gram, Grain fed från Uruguay) - 250

RÅBIFF ASIAN STYLE

tryffelponzu, wasabiemulsion,
puffat ris, sesam, chili - 145

BAO

krispig kyckling karaage,
spicy mayo - 145

NATTBAKAD RAPSGRISSIDA

smörad savoykål, nduja,
äppelcidERSHEY, chicharricos - 145

DESSERT

CHOKLADTERRINE

hemgjord vaniljglass, bär, pistage -120

JORDGUBSSORBET

maräng, sockervadd, oxalis -110

VANILJPANNACOTTA

karamellkola, flingsalt, daim - 110

VIT CHOKLADMousse

Xanté, passionsfruktcoulis
brynt choklad, färska bär - 120

från havet

GAMBAS PIL PIL

handskalade rödräkor, chili,
vitlök, persilja - 145

SESAMSOTAD TONFISK

salsa verde på svenska,
gröna tomater, syrad rättika
155

PILGRIMSMUSSLOR

dragonemulsion, potatiscrisp,
musselskum, dill - 155

MOULES MARNIÈRE

vinkokta blåmusslor,
vitlök, persilja
145

TORSKRYGG

brynt ingefärasmör,
64-graders ägg, forellrom
(ca 170gram, Nordostatlantén)
245

AHLGRENS PRALINER

CRÉME BRULÉE

med smak av vanilj & karamell

SALT KARAMELL

mjökchoklad med en hint av salt

MÖRK TRYFFEL 99%

kraftfull utan att vara bitter

en för 35 / tre för 90

grönt, gott & perfekta komplement

RISOTTO

tryffelcrème, karamelliserad tomat,
portabellosvamp, vitlök, grönkålschips
145

SPETSKÅL

brynt misosmör,
hasselnötter, tryffelmayo - 145

SOMMRIG TOMATSALLAD

persika, gröna tomater,
schallotenlök, citrongräsvinaigrette
85

PANKOFRITERAD

BUFFELMOZZARELLA

Vikentomater, pesto,
rostade pinjenötter - 145

BAKAD PORTABELLOSVAMP

vitlöksbröd, gruyer,
syrad grädde, svampbuljong,
friterad ostronskivling - 145

VEDUGNSBAKAD GETOST

tryffel, honung, valnötter - 145

SALTBAKADE BETOR

getostkräm, rosmarin, honung,
rostade pumpafrön - 145

ÖRTSLUNGAD FÄRSKPOTATIS - 75

POMMES FRITES

serveras med tryffelaioli - 75

SÖTPOTATIS FRITES

serveras med tryffelaioli - 75

GRÖNA OLIVER - 65

AIOLI - 30

TRYFFELAIOLI - 30

A CARTE MENU

*Our menu is composed of medium-sized dishes, thoughtfully crafted for sharing.
We recommend selecting 2- 3 dishes per person to
enjoy a balanced and varied experience.
We hope you enjoy every bite!*

meats & charcuteries

CHARCUTERIE BOARD

a selection of cold cuts and cheese
(larger in size and ideal for sharing) - 275

HERB-CRUSTED LAMB RACKS

panko, dijon, confit garlic, jus - 155

GRILLED SIRLOIN STEAK WITH CAP

roasted sweet tomatoes,
truffle infused jus
about 220gram, Grain fed from Uruguay - 250

STEAK TARTAR ASIAN STYLE

truffle ponzu, wasabi emulsion,
puffed rice, sesame, chili -145

BAO

crispy chicken karaage,
spicy mayo -145

OVERNIGHT-BRAISED SWEDISH PORKBELLY

butter-glazed savoy cabbage, ´nduja,
apple cider jus, chicharricos - 145

DESSERT

CHOCOLATE TERRINE

homemade vanilla ice cream
berries, pistachio- 120

STRAWBERRY SORBET

meringue, cotton candy - 110

VANILLA PANNA COTTA

caramel toffee, sea salt, daim - 110

WHITE CHOCOLATE MOUSSE

xanté, passion fruit coulis
browned butter, fresh berries - 120

from the sea

GAMBAS PIL PIL

handpeeled shrimps, chili,
garlic, parsley - 145

SESAME SEARED TUNA

green tomato salsa verde
pickled daikon
155

SCALLOPS

tarragon emulsion,
potato crisp, mussel foam, dill
155

MOULES MARNIÈRE

wine-steamed blue mussels,
garlic, parsley
145

COD LOIN

brown ginger butter,
slow-cooked 64°C egg, trout roe
(about 170g, from Northeast Atlantic ocean)
245

CHOCOLATE PRALINES FROM AHLGREN'S

CRÉME BRULÉE

vanilla & caramel flavour

SALT CARAMEL

milk chocolate with a hint of salt

DARK TRUFFLE 99%

powerfull without being bitter

one 35 / three 90

vegetarian dishes & sides

RISOTTO

truffle crème, baked portabello
mushrooms garlic, green kale
caramelized tomatoes - 145

SWEETHEART CABBAGE

browned miso butter,
hazelnuts, truffle mayo - 145

FRESH TOMATO SALLAD

peach, green tomatoes,
shallots, lemongrass vinaigrette - 85

PANKO FRIED

MOZZARELLA DI BUFALA

tomatoes from Viken,
pesto, toasted pine nuts - 145

BAKED PORTABELLO MUSHROOM

garlic bread, gruyère,
soured cream, mushroom broth,
crispy fried oyster mushroom - 145

WOOD OVEN BAKED GOAT CHEESE

truffle, honey, walnuts - 145

SALT-BAKED BEETS

goat cheese cream, rosemary,
honey, roasted pumpkin seeds - 145

NEW POTATOES

TOSSED WITH HERBS - 75

FRENCH FRIES

served with truffle aioli - 75

SWEET POTATO FRIES

served with truffle aioli - 75

GREEN OLIVES - 65

AIOLI - 30

TRUFFLE AIOLI - 30