

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