

A LA 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

STEAK TARTAR ASIAN STYLE

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

BAO

overnight- braised porkbelly.
spicy mayo, soy sauce, sesami, mirin
155

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

from the sea

GAMBAS PIL PIL

handpeeled shrimps, chili, garlic, parsley
145

SPICY TUNA

fried corn tortilla, radish, lemon pearls
155

COD LOIN

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

SCALLOPS

pea purée, chicharrones
trout roe, kumquat - 155

VONGOLE

wine-steamed mussels, chili, garlic, parsley
145

vegetarian dishes & sides

MUSHROOM RISOTTO

shiitake, chestnut and oyster mushrooms,
garlic, chive, parmesan, kale chips
145

POINTED CABBAGE

browned miso butter
hazelnuts, truffle mayo - 145

FILLED PAPARDELLE PASTA

porcini mushrooms, fontina cheese,
buttered mushroom broth - 145

BURRATA

marinated Vikentomatoes,
clear green oil, fried homemade bread
145

WOOD OVEN BAKED GOAT CHEESE

truffle, honey, walnuts - 145

SALT-BAKED BEETS

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

POTATO RÖSTI

soured cream, lumpfish roe, chives - 135

perfect complements

FRENCH FRIES

served with truffle aioli - 75

SWEET POTATO FRIES

served with truffle aioli - 75

GREEN OLIVES - 65

AIOLI - 30

TRUFFLE AIOLI - 30



DESSERT

CHOCOLATE TERRINE

homemade vanilla ice cream
berries, pistachio – 120

STRAWBERRY & ELDERFLOWER SORBET

meringue, cotton candy – 120

CRÈME BRÛLÉE

vanilla, fresh berries – 120

GOLDEN LAYERS

puff pastry, vanilla cream, kumquat - 120

CHEESE PLATTER

with condiments – 150

chocolate pralines from Ahlgrens

PRINCESS CAKE STYLE PRALIN

white chocolate, vanilla ganache,
raspberry caramel

SALT CARAMEL

milk chocolate with a hint of salt

DARK TRUFFLE 99%

powerfull without being bitter

one 35 / three 90