

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

Swedish beef top round, sourdough bread,
frisée lettuce, Caesar mayo, salami crumble,
shoestring potatoes, parmesan cheese
165

PORK BELLY SKEWERS

spicy jerk marinade, coleslaw,
apple crisps - 155

LAMB

sous vide lamb loin, rosemary,
garlic, fried artichoke, gremolata - 175

GRILLED SIRLOIN STEAK WITH CAP

roasted sweet tomatoes, confit garlic,
buttered red wine jus
(about 220gram, Grain fed from Uruguay)
255

SHORT RIBS

BBQ-marinated Beef chuck short ribs
smooth corn purée, chili, corn ribs – 165

DESSERT

CHOCOLATE TERRINE

homemade vanilla ice cream
berries, pistachio - 125

SMASHED CANNOLI

pistachio-ricotta cream,
crispy cannoli, berry coulis, oxalis - 125

CRÈME BRÛLÉE

vanilla, fresh berries - 125

from the sea

GAMBAS PIL PIL

handpeeled shrimps, chili, garlic, parsley
160

SPICY SEAFOOD & LOBSTER ROLL

butter-fried brioche, cayenne pepper,
spring onion - 165

COD LOIN

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

FRIED SCALLOPS

miso dip, pickled cucumber, leek - 165

KALIX ROE

crispy potatoe, kalix roe, cream made with
aged Danish hard cheese cream,
pickled silver onion, aquavit gel – 170



MILK CHOCOLATE MOUSSE

caramelised milk chocolate,
honeycomb, poached cherries - 125

A SCOOP TO LOVE

a scoop of ice cream or sorbet
ask your server about tonight's flavour - 75

CHEESE PLATTER

with condiments – 150

vegetarian dishes & sides

TRUFFLE RISOTTO

butter fried shiitake, roasted plum tomatoes,
aged parmesan cheese - 155

FILLED PAPARDELLE PASTA

porcini mushrooms, fontina cheese,
buttered mushroom broth - 150

CARAMELIZED ONION

goat cheese cream, Marcona almonds,
onion crisps, fried sage - 145

BURRATA

marinated Vikentomatoes,
clear green oil, fried homemade bread - 145

ENDIVE

pickled and charred endive sallad,
clear green oil, eggplant puree - 145

WOOD OVEN BAKED GOAT CHEESE

truffle, honey, walnuts - 145

perfect complements

FRENCH FRIES // SWEET POTATO FRIES

served with aioli - 75

GREEN OLIVES - 65 **AIOLI** - 30

pralines from Ahlgrens

SWEDISH 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

RESTAURANG

V E D