

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

CHICKEN SKEWERS

mint yogurt, roasted tomato - 155

BRAISED LAMB SHOULDER

smooth hummus, roasted chickpeas,
sumak, pomegranate - 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

A SCOOP TO LOVE

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

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

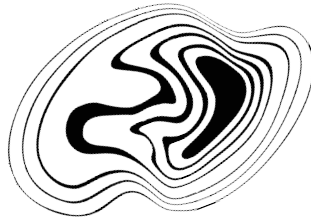
browned ginger butter,
slow-cooked 64°C egg, trout roe
(cod from Northeast Atlantic ocean) - 245

PASTA LINGUINI

beurre blanc, argentine red shrimp,
smoked herring roe, dried lime, green oil
165

KALIX ROE

dill stewed new potatoes, kalix roe,
Swedish Västerbotten cheese cream,
pickled silver onion, aquavit gel – 170



CRÈME BRÛLÉE

vanilla, fresh berries - 125

CHEESE PLATTER

delicious cheeses with accompaniments,
perfect for two to three people to share
265

vegetarian dishes & sides

TRUFFLE RISOTTO

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

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

DILL STEWED POTATOES - 75

GREEN SALAD - 65

GREEN OLIVES - 65

AIOLI - 30

pralines from Ahlgrens

SALT CARAMEL

milk chocolate with a hint of salt

SWEDISH PRINCESS CAKE PRALIN

white chocolate, vanilla ganache,
raspberry caramel

DARK TRUFFLE 99%

powerfull without being bitter
one 35 / three 90

RESTAURANG

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