

PLATES TO SHARE

Our menu is composed of medium-sized dishes, thoughtfully crafted for sharing. We recommend selecting two or three per person and let the table fill up!

CHARCUTERIE & CHEESE BOARD

a selection of cured meats and cheese
generous and perfect to share - 290

BURRATA

butter-fried levain toast, tart pears,
charred gem lettuce, balsamic glaze, chervil - 145

ENDIVE

pickled and charred endive salad,
silky aubergine purée, clear herb oil - 145

WOOD OVEN BAKED GOAT CHEESE

truffle, honey, walnuts - 145

BEEF TARTARE

Swedish topside, mushroom duxelles, baked egg yolk,
pickled onion, matchstick potatoes, cress - 170

ORANGE-GLAZED DUCK BREAST

lemon thyme, Brussels sprout tops,
butternut pumpkin purée - 165

BRAISED LAMB SHOULDER

pickled chanterelles, chervil powder, chanterelle foam - 175

PLUMA IBÉRICA

roasted chestnut cream, caramelised plum, red wine sauce - 165

GAMBAS PIL PIL

hand-peeled red prawns,
fermented chilli, garlic, parsley - 165

MOULES

blue mussels, kimchi, parsley, coconut milk - 165

SMALL TRUFFLE RISOTTO

butter-fried shiitake, semi-dried plum tomato,
aged parmesan cheese - 155

BAO BUN

breaded prawn, gochujang mayonnaise, pickled red onion,
toasted sesame seeds, spring onion - 170

PASTA LINGUINI

red prawn tartare, lemon velouté,
smoked herring roe, chive oil - 165

CONFIT PORTOBELLO

crispy kale, soured silverskin onion,
fermented black pepper mayonnaise - 145

perfect complements

FRENCH FRIES // SWEET POTATO FRIES

served with aioli - 75

GREEN SALAD - 65 NOCELLARA OLIVES - 70 AIOLI - 30

MAIN COURSES

complete dishes, ready to enjoy as they are

GRILLED SIRLOIN STEAK

approx.220gr. grain fed from Uruguay
sugar-baked cherry tomatoes, portobello mushroom,
patatas bravas, red wine sauce
395

SEARED PIKE-PERCH FILLET

vanilla-scented white wine sauce,
charred nectarine, pickled romanesco, potatoes, chive oil
385

TRUFFLE RISOTTO

butter-fried shiitake,
semi-dried plum tomato, aged parmesan cheese
275

DESSERT

CHOCOLATE FONDANT

homemade vanilla ice cream
rosehip, daim crumble - 145

ORANGE TART

Italian meringue, candied orange - 125

VED'S ICE CREAMS

one scoop of ice cream or sorbet
ask the staff for tonight's flavour - 80

CRÈME BRÛLÉE

vanilla, tonka bean - 125

CHEESE PLATE

wonderful cheeses with accompaniments
perfect to share between two or three - 265

chocolate pralines from Ahlgrens

SALTED CARAMEL

milk chocolate with a hint of salt

SWEDISH PRINCESS CAKE PRALIN

white chocolate, vanilla ganache,
raspberry caramel

DARK TRUFFLE 99%

powerful without being bitter

one for 35 / three for 90

