

Jackie's

SNACKS

Gordaloliver 49

Marcona Almonds 59

Charred Comté

Charred Comté cheese with smoked almonds, pistachios & honey 98

Roe & Chips 219

Swedish vendace roe with whipped smetana, house-made Azteca Gold chips & egg cream

Extra roe 30g 159

CHARCUTERIE

Fennel salami 50g.....95

Coppa di Parma 50 g.....95

Parma ham 50 g.....105

OYSTERS

Served with shallot vinaigrette, lemon & house-made chili sauce

3 oysters – 179 · 6 oysters – 329 · 12 oysters – 595

Served with Champagne-marinated apples, trout roe & dill

3 oysters – 199 · 6 oysters – 399 · 12 oysters – 749

ENTRÉES

Crudo – 195

Daikon radish, cultured buttermilk, charred chives & lime emulsion

Roasted Beets – 159

Roasted beetroot with grilled-oil emulsion, juniper, crispy shallots & fresh citrus

Toast Jackie – 179

Butter-fried brioche topped with lobster, crab & shrimp, light mayo, celery, chives & pickled onion

Beef Sirloin Tartare 195

Gruyère cream, fried capers, egg yolk, pommes pailles & Parmesan

Main with fries –369

CAVIAR

10gram 159 / 30gram 390

Our staff will gladly inform you about today's caviar selection and its origin

Jackie's

Grilled Abanico Ibérico

served with a light, crisp little gem salad, toasted croutons & Parmesan
325

Grilled Ribeye Steak

Juicy ribeye, grilled over high heat.
Served with golden fries, Béarnaise,
fresh tomatosallad 398

MAINS

Grilled Pointed Cabbage – 269

Served with miso butter-bean purée, beluga lentils, roasted hazelnuts & browned butter

Linguine – 325

Buttery sauce with scampi, garlic,
chili & vendace roe

Slow-Cooked Arctic Char – 395

Champagne sauce, sugar snaps, wild garlic, pickled baby onions & smooth potato purée

Swedish Beef Burger – 285

Potato bun, caramelized onions, candied jalapeños, arugula, herb crème & French fries
Available gluten-free

Halloumi Burger – 285

Potato bun, caramelized onions, candied jalapeños, arugula,
herb crème & French fries
Available gluten-free

Beef with Port Wine Glaze – 379

New potatoes & spring vegetables in mustard vinaigrette,
Sauce Bordelaise & frisée salad

Jackie's

FROM THE GRILL

Entrecôte 200 g – 310

Sirloin with Fat Cap 200 g – 339

Abanico Ibérico 200 g – 279

All grilled dishes are served
with our house jus

SAUCES

Béarnaise 59

Choron Sauce 59

Peppercorn Sauce 49

Herb Crème 39

SIDES

Aioli 39

French Fries with House Herb Seasoning 45

Crispy Potatoes 59

topped with butter, honey,

Parmesan & parsley

Dill-Tossed Potatoes 39

Sweet Potatoes 89

with browned truffle butter & fresh truffle

Little Gem Salad 50

Tomato Salad 45

Green Salad 45

KIDS MENU

Swedish Meatballs 139

Served with creamy potato purée, gravy, pressed cucumber & lingonberries

Half Portion Beef Chuck 159

Served with French fries, cucumber sticks & dipping sauce.

American Pancakes 98

Served with jam & whipped cream.

Gluten-free pancakes available.

Homemade Vanilla Ice Cream

65 per scoop

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DESSERT

Crème Brûlée 139

Infused with lemon thyme & fresh blueberries

Chocolate Tart 169

Rich chocolate tart with miso-roasted sesame ice cream & cherries

Baked Alaska 159

Vanilla ice cream, raspberries & Italian meringue

Blood Grapefruit Sorbet 149

Served with wood sorrel & Crémant de Bourgogne