



STARTERS

LANGOUSTINE SOUP 28 EUR

Langoustine, celeriac, pickled pearl onions,
bronze fennel, saffron & langoustine oil
(L,G)

POTATO & FINNISH VENDACE ROE 25 EUR

Crispy potato cake, Västerbotten cheese, Finnish vendace
roe, crème fraîche, red onion, chives, dill & lemon
(L,G)

MUSHROOMS 19 EUR

Seasonal mushrooms, roasted yeast espuma,
croutons, pickled beets, tarragon & lingonberries
(L)

Add truffle + 5 eur

TARTARE 22 EUR

Dry-aged beef, parsley mayonnaise, pickled chili
dressing, nasturtium, Pecorino & potato straws
(L)

OYSTER 5 EUR/KPL

(3st 14 EUR / 6st 26 EUR)

Mignonette & lemon
(D,G)

TO START WITH

OYSTERS & CHAMPAGNE 30 EUR

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED TURBOT 42 EUR

Turbot, mussels, Sobrasada, Milanese risotto,
garlic, lemon & turnip
(L,G)

GNOCCHI 28 EUR

Gnocchi, chanterelles, Swiss chard, pickled onion,
Ritari cheese & Jerusalem artichoke crisps
(L,G)

SCHNITZEL 34 EUR

Veal, anchovy butter, grilled lemon, crispy capers,
French fries & green salad
(L)

Plant based option with celeriac (V) 30EUR

CHEESEBURGER 29 EUR

Beef chuck & brisket, Vaddö cheddar,
house dressing, lettuce, tomato, silver onion,
Parmesan & herb-seasoned French fries
(LL)

BRAISED BEEF CHEEK 36 EUR

Braised beef cheek, baby carrots, pickled shallots,
rich beef jus, potato purée & truffle
(L,G)

Extra truffle + 5 eur

FROM THE GRILL

RIBEYE 50 EUR

Served with grilled lemon (D,G)

SEABASS 38 EUR

Served with grilled lemon & Xipister gremolata (D)

CUT OF THE DAY 45 EUR

Flank Steak Served with grilled lemon (D,G)

All items from the grill comes with two sides or sauces of your choice

DESSERTS

PLUMS 14 EUR

Seasonal plums, Amaretto, Cognac ice cream & macadamia (L,G, incl nuts)

CHOCOLATE NEMESIS 14 EUR

Served with a whipped yoghurt & crème fraîche (L,G)

CRÈME BRÛLÉE 14 EUR

Classic with vanilla (L,G)

HOMEMADE ICE CREAM / SORBET 7 EUR

Tonight's flavors (L,G)

CHOCOLATE TRUFFLES 12 EUR

(L,G)

G = Gluten free V = Vegan

*L = Lactose free LL = Low Lactose D = Dairy free
Please let us know if you have any allergies!!*

CHEF'S CHOICE

LANGOUSTINE SOUP

Langoustine, celeriac, pickled pearl onions,
bronze fennel, saffron & langoustine oil
(L,G)

BRAISED BEEF CHEEK

Braised beef cheek, baby carrots, pickled shallots,
rich beef jus, potato purée & truffle
(L,G)

PLUMS

Seasonal plums, Amaretto, Cognac ice cream &
macadamia (L,G, incl nuts)

Set menu 68 EUR/person

Served to everyone at the table

SIDES

6,50 EUR/EACH

FRENCH FRIES (D,G)

POTATO PURÉE (L,G)

SIDE SALAD (L,G)

SAUCES

4,50 EUR/EACH

ANCHOVY BUTTER (L,incl fish)

BEARNAISE SAUCE (L,G)

RED WINE SAUCE (L,G)