



TEPPANYAKI KIRI

SASHIMI

Nordic fish, leche de tigre, swede gari

ERINGI

King oyster mushroom, yuzu kosho gremolata, pickled radish

GYOZA

Dumplings with Swedish farm pork & vegetables in red miso

TARTAR

Beef tartar, buckwheat, pumpkin, cured egg yolk,
shiso leaf & lotus root

NIKU

Beef tenderloin, daikon radish, pickled chanterelles,
bean sauce & kamenashi salt

YAKISOBA

Yakisoba noodles, vegetables, furikake, autumn truffle

DEZĀTO

Tomato sorbet

7 COURSE DINNER 1095 KR

The menu may be subject to change