

SAVOURY

SALMON – tartar, jalapeño, trout roe, radish	205
LOBSTER – taco, pineapple, shiso, shichimi	255
TUNA – crispy rice, avruga, wasabi, yuzu soy	190
BEEF SIRLOIN – beef tartar, ginger, rosé onion, furikake	195
VENDACE ROE – noodles, sudachi, sour cream, dill	235
ASC SHRIMP – tempura, chili-garlic, ohitashi, lime	185
MUSHROOM – dumpling, truffle, nashi pear	195
BLACK COD – gratinée, den-miso, ginger	215
VEAL ENTRECÔTE – yakiniku, béarnaise, wakeme, sesame	205
DUCK – rillettes, plum, ginger, cosmopolitan	195
PORK BELLY – bao, kimchi, hoisin, coriander	180
NISHIKI RICE – with Miss Voon furikake	45

OMAKASE — tasting menu “CHEF'S CHOICE”

895 P.P

When you choose our tasting menu along with a selected beverage pairing, you can simply sit back and enjoy Miss Voon to the fullest.

BEVERAGE PAIRING – curated by our sommelier

795

BEVERAGE PAIRING – non-alcoholic curated by our sommelier

495

SWEET

MANGO – tearamis, matcha, passion fruit	130
CHOCOLATE – fondant, cherry, Thai basil ice cream	145
PINEAPPLE – flambé, rum, coconut, rooibos	160
GRAND DESSERT – recommended for four people	495
ICE CREAM / SORBET / MOCHI ICE	50

MERCH

SIGNED COOKBOOK – Jonas Svenssons kök	295
GRATER – Orrefors	349
SPICES – MISS VOON / GOMA / INDIA'S	80
COMBO – book, grater and spice kit featuring three spice jars	850

Allergies or questions about the origin of our ingredients?
We're happy to help!

MISS VOON



We serve filtered premium water from Nordaq.
For every order of sparkling water, 20 SEK goes
entirely to Doctors Without Borders.