



Olives	80
Coppa	95
Salame Toscano	80
Almonds	85
Chips	65
Bread from Dåndimpens & cultured butter (v)	75
Veal tongue, castelfranco, "tonnato" sauce, gremolata (gf,lf)	175
Hamachi crudo, pickled sweet onions (gf,lf)	230
Celeriac, mole blanco, pickled mustard seeds (v,gf)	175
Brussel sprouts, mussels, pancetta, sadrine mayo (gf,lf)	170
Kohlrabi, pistachio, salted lemon *(ve,gf,lf)	205
Flowersprouts, cashew sauce, ginger *(v,gf,lf)	195
Squid, leeks, beurre blanc, white fish caviar (gf)	235
Grilled seabass, shiitake mushroom, spinach (lf)	225
Jerk chicken, pumpkin sauce, onion chutney (gf,lf)	240
Entrecote, alkaline noodles, onsen tamago	250
Crueller, chocolate ice cream, hazelnut praline *(v)	115
Basque cheesecake, kumquat marmelade (v,gf)	105
Coconut and lime sorbet, oat crumble (ve,lf)	95
Comté (v)	95
Manchego (v)	80

A star* on the menu indicates that the dish contains nuts.
Please inform your server of all dietary restrictions and allergens.
(v)vegetarian (ve)vegan (gf)gluten free (lf)lactose free

@grus_grus_

Drinks

Gin & Tonic (Stockholms Bränneri Dry Gin, Fentimans Tonic)	155
Negroni (Stockholms Bränneri Dry Gin, Carpano Classico, Campari)	155

Avec kr/cl

Grappa L Morelli & Figlo "gubbgrappa"	20
Grappa Romano Levi Bianco	45
Grappa Sibona Grappa di Arneis	35
Grappa Cascina delle rosé Grappa di Nebbiolo	38
Grappa Cascina delle rosé Grappa di Barbera	38
Tequila Arette blanco	32
Cognac Grönstedts Monopole VSOP	30
Calvados Boulard Pays d'Auge	28
d'Apricot Domaine Roulot	35
Le Citron Domaine Roulot	35
Fernet Branca	20
	20

Sweet/Fortified/Vin Jaune (6 cl)

2019 Attila Homonna Szamorodni, Tokaj	165
2018 Clot de l'Origine Maury Ambré Rancio Languedoc	180
2022 Ameztoy & Almeida Ruby Seco, Duoro	150
Barbeito Boal Madiera	140
Domaine de Saint Pierre Les Larmes du Paradis VDL Jura	170
2023 Fruktstereo, Apple Icewine	165
2012 Joseph Dorbon Vin Jaune Jura	190

Non-alcoholic

Traubensaft	75
Leitz Eins Zwei Zero Riesling, GE	70
Levico Limonata, IT	55
Bitburger Non alcoholic, GE	60
Vichy Catalan, SP	55