



Olives	80
Coppa	95
Salame Toscano	80
Almonds	85
Chips	65
Bread from Dåndimpens & cultured butter <b>(v)</b>	75
Brussel sprouts, mussels, pancetta, sardine mayo <b>(gf,lf)</b>	170
Pumpkin, cashew sauce, chilli crisp <b>*(ve,gf,lf)</b>	180
Kohlrabi, pistachio, salted lemon <b>*(ve,gf,lf)</b>	205
Ox cheek, potato, carrot <b>(gf,lf)</b>	225
Artic char, cauliflower, spinach, velouté	230
Jerk chicken, pumpkin sauce, onion chutney <b>(gf,lf)</b>	240
Cavatelli, entrecote, spring onion	250
Cannoli, hazelnut cream <b>*(v)</b>	110
Basque cheesecake, apple and cloudberry jam <b>(v,gf)</b>	105
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
Mezscal Pulquero El Destilado	30
Cognac Grönstedts Monopole VSOP	45
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)

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

## Non-alcoholic

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