



Chefs choice 550kr pp

(Whole table and no special dietary request)

Bread from Dåndimpens & cultured butter (v) 4pc	85
Panisse, onion mayo (v,lf) 1pc	105
Hamachi, daikon, satsuma (lf)	235
Grilled carrots, labneh, chiu chow (gf,v)	190
Lamb meatballs, parsley root, pickled carrot (gf)	195
Tuna, grapefruit, clementine (gf,lf)	240
New potatoes, cucumber, ravigote (gf,v,lf)	190
Duck leg dumplings, pear, duck sauce	240
Milkbread, pork collar, corriander	180
Hamburger, caramelized onion, potato bun	225
Whole seabass, fermented asparagus sauce, ramson (gf)	250
Jerk chicken, sauce supreme, mizuna (gf)	235
Taiyaki, nectarine, ice cream (v)	100
Salted caramel tarte, hazelnut, tahini *(v)	95
Comté	95
Manchego	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

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

Sweet/Fortified/Vin Jaune (6 cl)

2021 Budahàzy Kishegy Tokaji	145
2018 Le clot de l'Origine Maury Ambré Rancio Languedoc	180
2022 Ameztoy & Almeida Ruby Seco, Duoro	150
Fanal Madeira Extra Reserve	160
Domaine de Saint Pierre Les Larmes du Paradis VDL Jura	170
2016 Marnes blanches Vin Jaune Jura	190
2015 Lulu Vigneron Le Micmacvin Jura	160
2023 Fruktstereo, Apple Icewine	165

Non-alcoholic

Sparkling blåbär, Lappland Berries, SV	70
Radler, Grapefruit	65
Leitz Eins Zwei Zero Riesling, GE	70
Levico Limonata, IT	55
Bitburger Non alcoholic, GE	60
Vichy Catalan, SP	55