



Bread from Dåndimpens & cultured butter (v) 4pc	85
Shrimp croquette, saffron aioli 2pc	155
Pickled cucumber, ancho-mayo, ramson oil (ug,v,lf)	165
Lamb skewer, egg yolk sauce, chives (lf)	185
Hamachi crudo, jalapeño, shallots (ug,lf)	225
Pak choi, sesame dressing, peanut * (ug,lf)	175
Potato, caper mayo, romaine (ug,v,lf)	175
Peas, silken tofu, chermoula (ug,ve,lf)	170
White asparagus, ramson hollandaise, pangrattato	210
Rainbow trout, stewed leek (ug)	205
Gnudi, cabbage, parmigiano (v)	225
Rhubarb sorbet, sparkling wine (ug,ve,lf)	110
Basque cheesecake, swedish strawberries (ug,v)	120
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 (ug)without gluten (lf)lactose free

@grus_grus_

Drinks

Gin & Tonic	
(Tanqueray 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 Budaházy Kishegy Tokaji	145
2018 Le clot de l'Origine Maury Ambré Rancio Languedoc	180
2020 Sebatién Brunet La Folie Loire	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
2023 Fruktstereo, Apple Icewine	165

Non-alcoholic

Traubensaft, Herbal grape jus	75
Chinotto, Depanneur, Herbal citrus soda	75
Radler, Grapefruit	65
Leitz Eins Zwei Zero Riesling, GE	70
Levico Limonata, IT	55
Bitburger Non alcoholic, GE	60
Vichy Catalan, SP	55