



Bread from Dåndimpens & cultured butter (v) 4pc	85
Pork and prawn nuggets, honey mustard (lf)	160
Fried calamari, black garlic aioli, lime	195
Beef tartare, cep mushroom, sunchoke (ug,lf)	200
Lamb heart skewer, salsa verde (ug,lf)	135
Aubergine, tomato, shito sauce (ug,ve,lf)	185
Green beans, goat cheese (ug,v)	190
Tagliatelle, chanterelles, tomatoes (v)	225
Pulpo, peach, leek (ug)	240
Mangalitza, yin-yang beans, peas (ug)	235
Basque Cheesecake, apricot jam (ug,v)	115
Chocolate mousse, hazelnuts *(ug,v)	105
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

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