

# DINNER

Trouble deciding? Ask the staff for suggestions.

## GREEN

<b>Gemsalad «caesar»</b> <i>Sheep's cheese</i>	75
<b>Cauliflower «KFC»</b> <i>blue cheese cream</i>	85
<b>Burratina «caprese»</b> <i>tomato salad, pesto and Valencia almonds</i>	125
<b>Fried tofu «mandu»</b> <i>cilantro, carrot, ginger, chili and sesame</i>	125
<b>Potato «fried»</b> <i>out cream, seaweed roe, dill, fennel and red onion</i>	115
<b>Pumpkin «ravioli»</b> <i>sage, butter sauce</i>	135
<b>Swedish bean «stewed»</b> <i>carrot, swedish hard cheese hårdost, hazelnuts</i>	135
<b>Point cabbage</b> <i>with red wine sauce, mushrooms, roasted yeast, silver onion</i>	135

## MEAT

<b>Duck leg «terrin»</b> <i>sweetbread, brioche, pistachios, Sauternes och plum</i>	115
<b>Steak tartar «korean»</b> <i>cilantro, chili mayonnaise, fried rice paper, nori, green onion and sesame</i>	145
<b>Pork side «ras el hanout»</b> <i>cauliflower pure, roasted chicken skin, spinach</i>	165
<b>Entrecote 250g</b> <i>fries, red wine sauce, tarragon butter, gemsalad</i>	365

## SEAFOOD

<b>Shrimps 200g</b> <i>with aioli</i>	225
<b>Smoked shrimps 200g</b> <i>with aioli</i>	195
<b>Crab</b> <i>with korean mustard sauce</i>	Half 185 / Whole 295
<b>Lobster</b> <i>with chili mayonnaise</i>	Half 325 / Whole 495
OYSTER	
<b>Fine de Normandie</b>	25
<b>Fine de Normandie 12 pcs</b>	275
<b>Gold beach</b>	45
<b>Gillardeau</b>	50
<b>Oyster mix 6 pcs</b>	225

### Seafood platter for two

4 oysters, 200g shrimps, smoked shrimps 200g,  
1 crab, 1 lobster, butter fried bread and sides

1295

## FISH & SEAFOOD

<b>Crab «dip»</b> <i>nachos, Old bay, corn, apple</i>	135
<b>Pike-Perch «Bockerånes»</b> <i>roasted fish oil, chili, garlic, onion och and grilled bread</i>	95
<b>Hamachi «crudo»</b> <i>rhubarb chutney, white soy, trout roe and watercress</i>	135
<b>Lobster tail «butter poached»</b> <i>red curry, cilantro, ginger</i>	295
<b>Monkfish cheek «butter fried»</b> <i>Sandefjord sauce, fermented onion, salmon roe</i>	185
<b>Sauced herring</b> <i>potato, egg, red onion and browned butter</i>	135
<b>Potato «fried»</b> <i>roe, sandefjord sauce, silver onion and chive</i>	155
<b>Pulpo «pilpil»</b> <i>chorizo, kosho, cilantro and garlic</i>	175

## DESSERT

<b>Crème bruleé</b>	85
<b>Blueberry sorbet with coconut cream, rum and lime</b>	75
<b>Vanilla ice cream «sviss»</b> <i>with whipped cream and caramel sauce</i>	95
<b>Lemon sorbet «coupe colonel»</b> <i>with 2 cl vodka</i>	125

## CHEESE AND CHARCUTERIES

<b>Almnäs tegel</b>	45
<b>Bredsjö blå</b>	45
<b>Löfsta kvarnhagen</b>	45
<b>One piece of cheese</b> <i>Today's selection</i>	45
<b>Chesse platter</b> <i>Today's selection</i>	3 sorts 160 / 5 sorts 245
<b>Cecina de leon 30g</b>	45
<b>Jamon de Iberico 30g</b>	95
<b>Charcuteries</b> <i>Today's selection</i>	3 sorts 155 / 5 sorts 245
<b>Deli deluxe</b> <i>Today's selection of cheese and charcuterie,</i>	395
<b>Vegetarian antipasti</b> <i>Labne, mozzarella, olives, pepper olivad, soy pickled pepper</i>	115

Allergies? Ask the staff!