

MENY

APERITIF

MISS CLARAS POCKET FLASK 175
Tanquray gin, Fermented Rhubarb, Sour milk, Auslese riesling, Lemon, Reduced tonic (Clarified)

GARDEN SPRITZ 175
Chandon brut blend with liquor of spices and orange peels

GRANDE FUERTE 185:-
Don Julio Tequila, Lime, Passionfruit, Agave, Kronenbourg blanc foam

CUCUMBER CHARM 195:-
Sorbet Made Of Cucumber, Elderflower Liquor, Ketel One Vodka & Lime, Topped with Champagne

VEUVE CLICQUOT, BRUT 205
Champagne, France

NON-ALCOHOLIC

OOGA BOOGA 107
Kivi & Lemongrass Syrup, Lime, Soda

SWEET DREAM 107
Strawberry, Vanilla, Lemon, Raspberry Sparkling Soda

FLOSSY GINGER 107
Ginger/Piri-piri syrup, Lime, Ginger Soda Candyfloss

FÖRRÄTTER

WAGYU CARPACCIO 275
Med lagrad parmesan,
rostade pinjenötter, kapris & olivolja
Wagyu Carpaccio with aged parmesan, roasted pinenuts, capers & olive oil

SYDFRANSK FISK & SKALDJURSSOPPA 175
Med hjärtmusslor, krutonger & citronaioli
French Fish & Seafood Soup with cockles, croutons and lemon aioli

CRUDO PÅ PILGRIMSMUSSLA 225
Med friterad fänkål, citronfilar & riven bottarga
Crudo of scallops with lemon fillet, deep-fried fennel & grated bottarga

VIT SPARRIS 225
Med sauce mousseline & forellrom
White asparagus with sauce mousseline & trout roe

BURRATA 190
Med tomatcarpaccio, basilikaolja, pinjenötter & pangratto
Burrata with tomato carpaccio, basil oil, pine nuts & pangratto

SPREADS 139
Med grillat levainbröd, fänkåls crème, tomat och fetaost crème, olivolja och semitorkad tomat
Spreads with grilled levain bread, fennel crème, tomato and feta cheese crème, olive oil and semi-dried tomato

Allergisk? Prata med serveringspersonalen
Any allergies? Speak with your waiter

VARMRÄTTER

GNOCCHI 259
Med citronbasilikapesto, spenat,
toppad med lagrad parmesan & pinjenötter
Gnocchi with lemon basil pesto, spinach, topped with aged parmesan & pine nuts

SKREITORSK 365
Med musselvelouté, hjärtmusslor, panchetta,
haricotsverts & örtslungad färskpotatis
Skrei cod with mussel velouté, cockles, panchetta, green beans & herb tossed new potatoes

LINGUINE ALLE VONGOLE 349
Hjärtmusslor med linguine pasta, vitlök & chili,
toppad med riven bottarga & persilja
Cockles with linguine pasta garlic & chilli, topped with grated bottarga & parsley

KYCKLING PAILLARD 259
Knäreds kyckling med citron, rosmarin
och salviasås, örtglaserade morötter
Chicken Paillard from "Knäred" with lemon, rosemary and sage sauce. Served with herb-glazed carrots

SVENSK GÅRDSGRIS 296
Fänkålsbakad fläksida med palsternackapuré,
sherryskysås & grön sparris
Swedish farm's pork belly, fennel baked with parsnip puree, sherry jus & green asparagus

LAMMRACKS 395
Med, morotspuré, grön sparris, pistagenöt & salviasky
Rack of lamb with carrot puree, green asparagus, pistachio & sage sauce

ENTRECOTE 425
Med ramslökssmör, sherryskysås, hand skurna pommes & tomat sallad
Entrecote with ramson butter, sherry jus, hand cut French fries & tomato salad

SIDES

Örtglaserade morötter 69
Herb-Glazed Carrots

Grön Sparris 125
Green asparagus

Palsternackapuré 79
Parsnip puree

Morotspuré 79
Carrot purée

Tomatsallad 65
Tomato Salad

Handskurna Pommes 85
med tryffelmajonäs
Hand cut fries with truffle mayonnaise

DESSERTER

Creme brulee 139
Creme brulee

Pavlova 149
med grädde, färska bär & lemoncurd
Pavlova with cream, fresh berries & lemon curd

Chokladtryffel 59
Chocolate truffle

Sorbet 79
Amaretto och apelsinsorbet
Amaretto and orange sorbet

Rabarberpaj 145
Med gräddfilsglass & hallon
Rhubarb pie with sour cream ice cream & raspberries