

MENU

1395 SEK

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Färsk Hummer
med smörad hummerfond och flower sprouts
Fresh Lobster with buttered lobster jus and flower sprouts

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Oxfile Tournedos
med madeirasås, friterad hasselbackspotatis och bakad
schalottenlök
Grilled Tenderloin Tournedos
with Madeira sauce, fried Hasselback potatoes and baked shallots

Grillad Gurkconsommé
Grilled Cucumber Consommé

Mjölchoklad Tarte
med gräddfilsglass
Milk chocolate tarte with sour cream ice cream

WINE PACKAGE

775 SEK

Moët & Chandon Brut

2018 Numanthia Toro Bodega, Spain

Banyuals Rimals Les Clos de Paulilles

Wine pairing three glasses

DRINKS

Veuve Clicquot, Brut
Champagne, France
220 / 1280 SEK

Bright Bloom
Tanqueray gin, Galliano, lemon and
aveuve Clicquot Champagne syrup
195 SEK

Miss Claras pocket flask
Planteray Pineapple Milk Punch
with rhubarb and lime
195 SEK

Winter Pear
Rum, Pear, polka and lime
195 SEK

Midnight Whisper
Gin, white chocolate, raspberry, lemon
and sparkling wine
195 SEK

any allergies? speak with your waiter.

MENU

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Bakad Purjolök
med grillat äpple och syrad grädde
Baked Leek with grilled apple and home made sour cream

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Grillad Aubergine
med auberginekräm, friterad Hasselbackspotatis
och färsk tryffel
*Grilled aubergine served with aubergine creme, fried Hasselback potatoes
and freshly grated truffle*

Grillad Gurkconsommé
Grilled Cucumber Consommé

Mjökchoklad Tarte
med gräddfilsglass
Milk chocolate tarte with sour cream ice cream

WINE PACKAGE

775 SEK

Moët & Chandon Brut

2022 Small Wonder Pinot Noir, Tasmania, Australia

Banyuals Rimals Les Clos de Paulilles

Wine pairing three glasses

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