

MENY

APERITIF

MISS CLARAS POCKET FLASK 195kr
Planteray Pineapple Milk Punch with rhubarb and lime

GARDEN SPRITZ 195kr
Chandon brut blend with liquor of spices and orange peels

BRIGHT BLOOM 195kr
Tanqueray Gin, Galliano, lemon and Veuve Clicquot Champagne syrup

VEUVE CLICQUOT, BRUT 220kr
Champagne, France

NON-ALCOHOLIC

GREEN TEA YUZU 115kr
Green tea iced with Yuzu citrus

PINK GRAPEFRUIT MOJITO 115kr
Fresh lime, mint, pink grapefruit soda

FÖRRÄTTER

HONUNGSGLASERADE BETOR
Serveras med grillad salladslöksnobisdressing, chevré, picklad jalapeño och lagrad äppelcidervinäger
Honey-glazed beets served with grilled spring onion nobis dressing, chevré, pickled jalapeño and matured apple cider vinegared
195kr

SMASHED BURRATA
Semitorkad piccadilly tomat, gremolata och levainkrisp
Smashed burata, semidried piccadilly tomatoes, gremolata, levain crisp
165kr

RÅBIFF PÅ SVENSKT INNANLÅR
Västerbottenkräm, soja-rostade mandlar och picklad silverlök på vitlöksstekt levain.
1/1 Serveras med pommes
Steak tartare
swedish sirloin served, Västerbottencream, soy roasted almonds, pickled silver onions and garlicfried levain.
1/1 served with fries
195kr / 285kr

TONFISKTARTAR
Soja, lime, sesam, koriander, ponzu-majo, picklad chili
Tuna Tartare
Soy, lime, sesame, coriander, ponzu mayonnaise. pickled chili
195kr

RÄKCOCKTAIL PÅ RÖDRÄKOR
Grönsakscoulis, krispiga grönsaker, krutonger och en skvätt vodka
Red Prawn Cocktail
Vegetable coulis, crisp vegetables, croutons, a splash of vodka
210kr

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

VARMRÄTTER

ROSTAD ROTESELLERI
Grillad ostronskivling, svampbuljong, tryffel
Baked Celeriac
grilled oyster mushrooms, mushroom broth, truffle
285kr

HALSTRAD TONFISK
Salsa verde, blodapelsin, friterad kronärtskocka, taggiascheoliver
Seared Tuna
Salsa verde, blood orange, fried artichoke, taggiasca olives
370kr

BAKAD RÖDING
Rostad jordärtskockspuré, friterad jordärtskocka, citrongravad kålrabbi
Baked char with roasted Jerusalem artichoke purée, fried Jerusalem artichoke, lemon-cured turnip cabbage
345kr

ANKCONFIT
Potatis sarladaise, portvinssky, bräserad rödkål
Duck Confit
Sarladaise potatoes, port wine jus, braised red cabbage
365kr

GRILLAD BIFF 250g
Handskurna pommes, bearnaise, tomatsallad
Grilled Sirloin steak 250g
Hand-cut fries, bearnaise, tomato sallad
475kr

BURGER MAISON
Svensk högrevsburgare, brioche, karamelliserad lök, cheddar, chimichurri-majonnäs och handskurna pommes
Swedish beef burger, brioche, caramelized onions, cheddar cheese, chimichurri mayonnaise and hand-cut fries
295kr

SIDES

Tomatsallad
Tomato Salad
65kr

Pommes
med tryffelmajonnäs
Fries with truffle mayonnaise
85kr

DESSERTER

TARTE BOURDALOUE
Crème anglaise · päronlikör
Tarte Bourdaloue
Crème anglaise, pear liqueur
140kr

VARMA KÖRSBÄR
med brynt smör, crumble och gräddfilsglass
Warm cherries with browned butter, crumble, and sour cream ice cream
145kr

AFFOGATO
Vaniljglass toppad med espresso
Vanilla ice cream topped with espresso
105kr

CHOKLADTRYFFEL
Chocolate truffle
55kr

SORBET / GLASS
Sorbet / Ice cream
65kr

CHOKLADPRALINER
Chocolate praline
95kr