

Aperitif

NV Veuve Clicqout Brut	210 KR 1250 KR
French 75 Tanqueray, Lemon, Martini Asti	180 KR
Martini Tanqueray 10, Dolin Blanc	180 KR
Negroni Tanqueray, Aperetivo Select, Discarded Vermouth	180 KR

Vitt vin | White wine

2024 Modegas Sierra Norte Mariluna Blanco	145 KR 725 KR
2023 The grape Collective Menage a Loire	165 KR 800 KR
2022 S.A Prüm Blue Riesling	175 KR 875 KR
2024 Cloudy Bay Sauvignon Blanc	180 KR 900 KR
2024 Charly Nicole Chablis “Per Aspera”	195 KR 975 KR

Rött vin | Red wine

2023 Roberto Sarotto Piemonte Rosso DOC	145 KR 725 KR
2023 Ogier 100% Grenache	160 KR 750 KR
2023 Chapoutier Meysonnieres Crozes-Hermitage	170 KR 830 KR
2022 Gallo Family Vineyards Edna Valley Pinot Noir	175 KR 875 KR
2019 Villa al Cortile Rosso di Montalcino DOC	195 KR 975 KR

Öl | Beer

Inedit Damm 4,8% 0,4l	95 KR
Heiniken 5,0% 0,4l	85 KR
Omaka A.K.A.I.P.A 6,2% 0,4l	95 KR
Wisby Wiese 0,5l	110 KR
Wisby Stout 0,33l	76 KR
Daura Damm Glutenfri 0,33l	72 KR

Alkoholfritt | Alcohol free

French bloom 0,0%	100 KR
Two face fermented soda Blueberry, Citrus, Strawberry	75 KR
Sodas	40 KR
Stenkulla vatten Stilla/Mineral 75cl	60 KR

Snacks

Ostron x 3 1 x fermenterad chili, 1 x ponzu, 1 x gurkjuice Oysters – 1x fermented chili, 1x ponzu, 1x cucumber juice	125 KR
Färsk vårrulle Rödräka, grönsaker, rödräkor & nuoc cham Fresh springroll – vegetables, red shrimp & nuoc cham	85 KR
Färsk vårrulle Friterad tofu, grönsaker, tofu & nuoc cham Fresh springroll – vegetables, fried tofu & nuoc cham	80 KR
Edamamebönor Brynt sojasmör & rostade sesamfrön Edamame beans-browned soy butter & roasted sesame seeds	75 KR
Fish taco Krispig kolja, rödkål, lime, fermenterad chilisalsa & koriander Fish taco – red cabbage, lime, fermented chili salsa & coriander	95 KR

Förrätter | Starters

Hällefundra Crudo Inlagd grön tomat, jalapeno, ghookrasse & friterad silverlök Halibut crudo – pickled green tomato, jalapeno, ghoa cress & deep fried white onions	195 KR
Tartar – oxinnanlår Sojakokt svamp, kimchimajo, picklad kålrabbi, frisée, krispig potatis & salladslök Beef tartar – soy boiled mushrooms, pickled kohlrabi, frisee, crispy potatoes & scallions	185 KR
Grillade rödräkor Hot sauce, selleri, pankocrumble Grilled red shrimps – hot sauce, celery, panko crumble	165 KR
Wontonknyten Skogssvamp, svart vinäger, chiliolja, pak choy & krispig ostronskivling Wontons – forest mushrooms, black vinegar, chili oil, pak choy & crispy oyster mushrooms	175 KR

Varmrätter | Main courses

Krispig fläksida Syrad kål, haricots verts, chilimajo, japanskt ris & salladslök Crispy pork belly, green beans, chili mayonnaise, Japanese rice & scallions	275 KR
Kycklingschnitzel Rostat chili-limesmör, sockerärter, gurksallad & fermenterade pommes Chicken schnitzel – roasted chili/lime butter, sugar peas, cucumber salad & fermented French fries	285 KR
Torskrygg Rostad morotspuré, brynt sojasmör, haricots verts, mangold Cod – roasted carrot pure, browned soy butter, green beans, mangold	395 KR
Njords burgare Gruyere, picklad jalapeño, silverlök, dijonaise, crispsallad, tomat, saltgurka & pommes Burger – gruyere cheese, pickled jalapeno, white onions, dijonaise, tomato, crisp salad, pickle & French fries	275 KR

Sallad | Bowls

Asiatisk laxbowl Ponzumarinerad lax, forellrom, ris, grönsaker, sjögrässallad & kimchimajo Asian bowl – salmon, ponzu, trout roe, rice, vegetables, seaweed salad & kimchi mayonnaise	265 KR
Korean pork bowl fläksida, ris, gurksallad, sojabönor & sesammajo Korean pork – pork belly, cucumber salad, soy beans & sesame mayonnaise	265 KR
Grillad svampsallad Grillad king oyster, krispig ostronskivling, romansallad, chilipicklad blomkål & dijonaise Grilled king oyster mushroom, crispy oyster mushroom, romain lettuce, chilipickled cauliflower & dijonaise	255 KR

Från grillen | From the grill

Välj protein, & komponera din egen anrättning med sides & såser Choose your protein and compose your own dish with sides & sauces	
Långbakad oxbringa Overnight brisket	220 KR
Hängmörad ryggbiff 220g Dried aged sirloin steak	265 KR
Dagens fisk Fish of the day	Dagspris Daily price
Bläckfisk Octopus	215 KR
Tofu & king oyster Tofu & king oyster mushroom	175 KR

Side orders

Fermenterade pommes frites Fermented french fries	55 KR
Pommes frites French fries	55 KR
Japanskt ris Japanese rice	50 KR
Potatispuré Potato puree	55 KR
Gurksallad Sesam, soya, chiliolja, salladslök & rostade sesamfrön Cucumber salad – sesame, soy, chili oil scallions & roasted sesame seeds	55 KR
Tomatsallad Örter, rödlök Tomato salad – herbs, red onion	65 kr
Haricots verts Mangold, soya, vitlök, chili Green beans – mangold, soy, garlic, chili	65 KR
Husets sallad Dressad hjärtsallad Baby gem salad with dressing	45 KR

Grillad broccolini Yoghurt, grillad citron Grilled bimi broccoli – yogurt, grilled lemon	60 KR
Kålsallad citronette Cabbage salad – citronette	45 KR

Såser | Sauces

Miso Chilibearnaise Miso – chili bearnaise	40 KR
Yoghurt Grillad citron, oregano Yogurt – grilled lemon, oregano	40 KR
Ostronsås Soya, sesam, risvinäger, koriander Oyster sauce – soy, sesame, rice vinegar, coriander	40 KR
Chimichurri	40 KR
Dijonaise	35 KR

Desserter | Dessert

Choklad Five Spice Chokladmousse, chokladkaka, mandarinsås, chokladströssel Chocolate mousse, chocolate cake, mandarin sauce, chocolate sprinkles	155 KR
Njords Brûlée yuzu crème brûlée, körsbärsgelé Yuzucrème brûlée – cherry gel	120 KR
Thai Garden Karamelliserad ananas, vitchoklad-limekräm, citronkaka, thai-basilika sås, kokos sorbet, mandel crumble Caramelized pineapple – white chocolate-lime cream, lemon cake, thai basil sauce, coconut sorbet	155 KR
Java Plum Mandelmousse, vinbärs pannacotta, chokladkaka, chokladkräm, färska plommon Almond mousse, currant pannacotta, chocolate cake, chocolate cream, fresh plums	145 KR