

SNACKS

Olives	85
Almonds	75
Potato crisps with espelette	65
Pickled cucumber, smetana & crown dill honey	105
Focaccia with stracciatella & fig leaves	145
Freshly baked flatbread with gremolata	95
Mortadella	115
Cured ham	120
Cheese & crackers	135

COLD SEAFOOD

Oysters half dozen / dozen	180/350
<i>Served with citrus fruit, vinaigrette & tabasco</i>	
Boiled langoustines (3 pcs)	345
<i>Served with aioli, lemon & toasted bread</i>	
Cold-smoked & pulled brown crab	275
<i>Served with lemon & toasted bread</i>	

WARM SEAFOOD

Queen scallop, harissa & almond (6 pcs)	255
Gratinated oysters half dozen/ dozen	225/440
<i>Parmesan & 'nduja</i>	
Calamares, aioli & pimienta	180
Moules frites with small Bouchot-mussels	245/340
<i>Served with French fries, aioli & parsley half port. / whole port.</i>	

SALADS

Greek salad	235
<i>Olives, tomato & feta cheese</i>	
Caesar salad	285
<i>Chicken, romaine, pine nut, bacon & croutons</i>	
Salade niçoise	355
<i>Tuna, greens from Lilla Labäck & dijonnaise</i>	

STARTERS

Bleak roe, potato cream & crown dill vinegar	325
<i>Add on: K/A gin 35/cl</i>	
Tomato salad, burrata & cherries	210
Carpaccio, artichoke & parmesan	360
"Vitello tonnato"	315
Swedish chanterelles, egg cream & browned butter	255
Grilled zucchini, onion, teragon pesto, zucchini blossom & ricotta	265

MAINS

from 4:00 PM

*served with French fries, salad & café de Paris
2p or more*

Whole grilled turbot	1 045
Entrecôte	980
Bone-in breaded pork schnitzel	765

CLASSICS

Braised wild boar, red wine sauce, pickled onion & mashed potatoes	365
Cannelloni, pointed cabbage and black truffle	290
Steak tartare, tartare sauce, & beetroot	285/365
<i>Half port. / whole port. served with French fries</i>	
Lobster filled plaice	385
<i>butter sauce, greens from Lilla Labäck & potatoes</i>	
Cured salmon, mustard-dill sauce & potatoes	295

DESSERT

Basque cheesecake	185
Home made ice cream with raspberries & meringue	165
Chocolate cake with berries & cream	140
Wood sorrel sorbet	115
After eights 6/12/24 pcs	35/60/115