

SNACKS

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

SEAFOOD

Oysters half dozen / dozen	180/350
<i>Served with citrus fruit, vinaigrette & tabasco</i>	
Queen scallop, harissa & almond (6 pcs)	255
Gratinated oysters half dozen/ dozen	225/440
<i>Parmesan & 'nduja</i>	
Moules frites with small Bouchot-mussels	245/340
<i>Served with French fries, aioli & parsley</i>	
<i>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>	

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
Cep mushroom, egg cream & browned butter	255
Zucchinimate, pistachio, ricotta & salted lemon	265

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>	
Deer steak minute	325
<i>green peppercorn sauce, French fries, rocket & Parmesan</i>	
Lobster filled plaice	385
<i>butter sauce, greens from Lilla Labäck & potatoes</i>	
Cured salmon, mustard-dill sauce & potatoes	295

MAINS

*from 4:00 PM
perfect for 2p*

Turbot on the bone	895
<i>served with choy sum, sanderfjords suace & butter-tossed potatoes</i>	
Entrecôte	980
<i>served with French fries, salad & café de Paris</i>	

DESSERT

Basque cheesecake	185
Home made ice cream with raspberries & meringue	165
"Fruit salad"	160
<i>sorbet & pistachio</i>	
Wood sorrel sorbet	115
After eights 6/12/24 pcs	35/60/115