

Pre dinner Cocktails

MARILYN MONROE

vanilla vodka, passion fruit liqueur,
vanilla sugar, passion fruit purée,
sugar, egg white, sparkling wine

RASPBERRY BUBBLE

vodka, raspberry liqueur,
raspberry fruit purée,
sugar, egg white, sparkling wine

ELDERFLOWER

gin, elderflower liqueur, lemonjuice,
sugar, egg white, sparkling wine

SEK 145

Starters

CHARRED CARPACCIO

truffle crème, parmesan,
marcona almonds, rocket

SEK 155

GRILLED GAMBAS

salsa, aioli, grilled focaccia

SEK 170

COLD CUTS

cured meats, pickles, mature cheese,
focaccia, marcona almonds

SEK 175

STEAK TARTARE

egg yolk crème, smoked cheese,
deep-fried capers, crispy lettuce

SEK 185

BURRATA

marinated tomato salad, baked pepper,
cucumber, cherry tomatoes,
onion, olive oil, croutons, basil

SEK 150

LOBSTER

half lobster au gratin, salsa,
aioli, grilled focaccia

price of the day

Oysters

AU NATUREL

shallot vinegar, lemon

DEEP-FRIED

aioli, lemon

AU GRATIN

chimichurri, lemon

SEK 40/each

ANY 3

1 GLASS MOËT CHANDON

SEK 245

ANY 9

1 BOTTLE MOËT CHANDON

SEK 1.250

Sharing is Caring

Minimum 2 people.

MIXED MEAT

tender club steak, aged on the premises,
pluma, rack of lamb

SEK 385/person

MIXED WAGYU

tenderloin A5, flap steak, zabuton

SEK 895/person

MIXED SEAFOOD

whole grilled fish, lobster, gambas

SEK 425/person

THE GRILL

RACK OF LAMB

(approx. 300g)

SEK 305

RIB EYE

entrecôte (approx. 250g)

SEK 295

T-BONE STEAK

sirloin steak and fillet of beef on the bone,
aged on the premises (approx. 500g)

SEK 485

PLUMA

iberico pork (approx. 250g)

SEK 285

SIRLOIN

tender sirloin steak, aged on the premises,
21 days (approx. 250g)

SEK 330

TUNA

yellowfin tuna (approx. 250g),
miso crème, pak choi, tomato

SEK 275

GAMBAS

red shrimp caught at sea,
salsa, aioli, lime

SEK 290

WHOLE FISH

whole grilled fish (approx. 500g),
salsa, herb & garlic butter

SEK 295

LOBSTER

whole lobster, salsa, aioli

price of the day

★★★ WAGYU

JAPANESE WAGYU

tenderloin A5 (approx. 100g)

SEK 695

AMERICAN WAGYU

FLAP STEAK

from snake river farm (approx. 200g)

SEK 575

ZABUTON

from snake river farm (approx. 200g)

SEK 595

Chef's Choices

FLAP STEAK

potato gratin, grilled pointed peppers,
creamed onions, pepper sauce

SEK 295

GRILLED BURGER

prime rib 90%, smoked bacon 10%,
gruyère, bbq sauce, bacon aioli, fries

SEK 225

COD

cod fillet baked in browned butter, trout roe,
norwegian butter sauce, potatoes tossed
in herbs, green asparagus, baby spinach,
spring onion, cherry tomato

SEK 310

Vegetarian

VEGGIE BURGER

grilled halloumi, mojo rojo, tomato,
pickled gherkin, fries, aioli

SEK 225

GRILLED AVOCADO

grilled avocado, mint yoghurt, dukkah,
tomato salsa, roasted beetroot

SEK 230

Side Dishes

- béarnaise sauce
- chilli béarnaise sauce
- red wine sauce
- pepper sauce
- bbq sauce
- aioli
- truffle crème
- chimichurri
- bacon aioli
- herb & garlic butter

SEK 35/each

- fries
- potatoes tossed in herbs
- crispy artichoke with
truffle and parmesan
- pimientos de padrón
- caesar salad
- grilled smashed cucumber
- tomato salad
- melon & feta cheese salad

SEK 40/each

- truffle & parmesan croquettes
- sweet potato fries
- potato gratin
- grilled halloumi
- grilled focaccia with aioli
- grilled vegetables
- grilled caesar salad

SEK 45/each

After dinner Cocktails

KOL 43

vanilla liqueur, espresso (cold)

BRANDY ALEXANDER

crème de cacao brown, brandy, cream, milk

GRASSHOPPER

crème de menthe,
crème de cacao white, cream

SEK 145

After Grill

CRÈME BRÛLÉE

raspberry sorbet, crumble

SEK 125

CHOCOLATE

white chocolate mousse,
strawberry sorbet, rhubarb & strawberry
compote, lemon curd, meringue

SEK 135

VANILLA

vanilla yoghurt ice cream, chocolate crème
anglaise, chocolate tuile, raspberry coulis,
fresh raspberries

SEK 135

CHEESE

white mould cheese,
blue mould cheese, hard cheese

SEK 45/each

ICE CREAM/SORBET

SEK 35/scoop

CHOCOLATE PRALINES

SEK 35/each