

## 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 149**

## Starters

### GRILLED SALAD

grilled little gem lettuce, feta aged in oak barrels, herb crème, baked tomato, deep-fried artichoke, toasted pine nuts

**SEK 165**

### CHARRED CARPACCIO

truffle crème, rocket, marcona almonds, parmesan

**SEK 165**

### GRILLED GAMBAS

salsa, aioli, grilled focaccia

**SEK 175**

### COLD CUTS

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

**SEK 179**

### STEAK TARTARE

tarragon mayonnaise, mild silverskin onion, crispy potatoes, cornichons, parmesan

**SEK 185**

### LOBSTER

half lobster au gratin, salsa, aioli, grilled focaccia

**price of the day**

## Oysters

Super Chironfils No:3, Marennes, France

### AU NATUREL

shallot vinegar, lemon

### DEEP-FRIED

aioli, lemon

### AU GRATIN

chimichurri, lemon

**SEK 45/each**

### ANY 3

**1 GLASS MOËT CHANDON**

**SEK 289**

### ANY 9

**1 BOTTLE MOËT CHANDON**

**SEK 1.355**

## Sharing is Caring

Minimum 2 people.

### MIXED MEAT

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

**SEK 399/person**

### MIXED WAGYU

tenderloin A5, flap steak, zabuton

**SEK 899/person**

### MIXED SEAFOOD

whole grilled fish, lobster, gambas

**SEK 425/person**

## THE GRILL

### RACK OF LAMB

(approx. 300g)

**SEK 390**

### RIB EYE

entrecôte (approx. 250g)

**SEK 335**

### SIRLOIN

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

**SEK 349**

### T-BONE STEAK

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

**SEK 530**

### PLUMA

iberico pork (approx. 250g)

**SEK 295**

### TUNA

yellowfin tuna (approx. 250g), tomato salsa, chimichurri, grilled lime

**SEK 279**

### GAMBAS

red shrimp caught at sea, salsa, aioli, lime

**SEK 295**

### WHOLE FISH

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

**SEK 299**

### LOBSTER

whole lobster, salsa, aioli

**price of the day**

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## WAGYU

### JAPANESE WAGYU

tenderloin A5 (approx. 100g)

**SEK 699**

### AMERICAN WAGYU

#### FLAP STEAK

from snake river farm (approx. 200g)

**SEK 580**

#### ZABUTON

from snake river farm (approx. 200g)

**SEK 595**

## Chef's Choices

### FLAP STEAK

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

**SEK 299**

### GRILLED BURGER

aged sirloin steak 90%, smoked bacon 10%, gruyère, pickled red onion, bbq sauce, bacon aioli, fries

**SEK 230**

### COD

butter-fried cod fillet, new potatoes tossed in herbs, summer vegetables, norwegian butter sauce, trout roe

**SEK 325**

## Vegetarian

### VEGGIE BURGER

grilled halloumi, marinated courgette, chimichurri crème, aioli, fries

**SEK 230**

### RISOTTO SICILIANA

risotto, lemon-dressed courgette, baked tomato, marcona almonds, parmesan

**SEK 275**

## Side Dishes

- béarnaise sauce
  - chilli béarnaise sauce
  - red wine sauce
  - pepper sauce
  - bbq sauce
  - aioli
  - truffle crème
  - chimichurri
  - bacon aioli
  - herb & garlic butter
- SEK 39/each**

- fries
  - potatoes tossed in herbs
  - crispy artichoke with truffle and parmesan
  - pimientos de padrón
  - greek salad
  - truffle risotto
  - haricots verts tossed with bacon
- SEK 45/each**

- sweet potato fries
  - potato gratin
  - grilled halloumi
  - grilled focaccia with aioli
  - grilled vegetables
  - side salad
  - arancini with sun-dried tomato & herbs
- SEK 49/each**

## After dinner Cocktails

### PORT O' BERRY

port wine, blackberry, raspberry

### LEMON DROP

limoncello, galliano, lemon, cream

### GRASSHOPPER

creme de menthe, creme de cacao white, cream

**SEK 149**

## After Grill

### CRÈME BRÛLÉE

raspberry sorbet, crumble

**SEK 129**

### STRAWBERRY & LYCHEE

strawberry sorbet, mascarpone bavarois, lychee jelly, marinated strawberries, yoghurt crumble

**SEK 140**

### CHOCOLATE & VANILLA

chocolate ice cream, crème anglaise, clafoutis, dulce de leche, dried chocolate mousse

**SEK 145**

### CHEESE

white mould cheese, blue mould cheese, hard cheese

**SEK 49/each**

### ICE CREAM/SORBET

**SEK 39/scoop**

### CHOCOLATE PRALINES

**SEK 39/each**