

## 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

### BEETS

slow-baked beetroot, figs,  
mature balsamic vinegar,  
crispy beetroot, goat's cheese butter

**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

pickled mushrooms, butter-fried brioche,  
grated parmesan, cress

**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**

### ARCTIC CHAR

baked char, potatoes tossed in herbs,  
chanterelles, creamed green peas,  
beurre blanc, trout roe

**SEK 325**

## Vegetarian

### VEGGIE BURGER

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

**SEK 230**

### CHANTERELLE

tagliatelle, chanterelle sauce, soya beans,  
butter-fried mushrooms, savoy cabbage,  
crispy cabbage, parmesan

**SEK 325**

## 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
- mushroom risotto
- creamed corn
- grilled mushrooms
- creamed pointed cabbage

**SEK 45/each**

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

**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**

### PEAR & WHITE CHOCOLATE

pear ice cream, blondie,  
pear compote, almond nougatine

**SEK 140**

### MANGO & COCO

mango & sea buckthorn sorbet,  
coconut foam, grilled pineapple,  
baked vanilla cookie, dulce de leche

**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**