

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 170

Starters

CELERIAC

baked celeriac, feta butter, pomegranate, västerbotten cheese crisp, salt-roasted pumpkin seeds

SEK 155

CHARRED CARPACCIO

charred beef inside round, truffle crème, marcona almonds, parmesan, arugula, olive oil

SEK 165

GRILLED GAMBAS

wild-caught red prawns in the shell, salsa, aioli, grilled focaccia

SEK 175

COLD CUTS

charcuterie, pickles, aged cheese, focaccia, marcona almonds

SEK 185

STEAK TARTARE

colatura di alici, capers, tabasco, fresh herbs, parmesan, grilled focaccia

SEK 185

LOBSTER

half lobster au gratin, salsa, aioli, grilled focaccia

SEK 250

KALIX BLEAK ROE

kalix bleak roe (30g), red onion, crème fraîche, butter-toasted brioche

SEK 290

Oysters

Bouzig No:3,
Occitanie, France

AU NATUREL

shallot vinegar, lemon

DEEP-FRIED

aioli, lemon

AU GRATIN

chimichurri, lemon

SEK 45/each

ANY 3

1 GLASS PHILIPPONNAT NON DOSÉ

SEK 289

ANY 9

1 BOTTLE PHILIPPONNAT NON DOSÉ

SEK 1.355

Sharing is Caring

Minimum 2 people.

MIXED MEAT

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

SEK 425/person

MIXED WAGYU

tenderloin A5, flap steak, zabuton

SEK 899/person

MIXED SEAFOOD

whole grilled fish, lobster, gambas

SEK 425/person

THE GRILL

PLUMA

iberico pork (approx. 250g)

SEK 305

RIB EYE

entrecôte (approx. 250g)

SEK 335

SIRLOIN

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

SEK 349

RACK OF LAMB

(approx. 300g)

SEK 390

T-BONE STEAK

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

SEK 535

TUNA

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

SEK 279

GAMBAS

wild-caught red prawns in the shell, salsa, aioli, lime

SEK 295

WHOLE FISH

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

SEK 299

LOBSTER

whole lobster, salsa, aioli

SEK 495

WAGYU

JAPANESE WAGYU

tenderloin A5 (approx. 100g)

SEK 699

AUSTRALIAN WAGYU

flank steak from king river farm (approx. 200g)

SEK 595

AMERICAN WAGYU

zabuton from snake river farm (approx. 200g)

SEK 595

Chef's Choices

FLAP STEAK

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

SEK 315

GRILLED BURGER

dry-aged sirloin 90%, smoked pork belly 10%, gruyère, bbq-sauce, mayonnaise, pickled red onion, bacon aioli, fries

SEK 249

COD

seared cod loin, herb-crushed potatoes, beurre blanc, trout roe, dill oil, cauliflower

SEK 345

Vegetarian

VEGGIE BURGER

grilled halloumi, mojo rojo, pickled red onion, aioli, fries

SEK 249

GNOCCHI

gnocchi, golden beets, swiss chard, brussels sprouts, ricotta, parmesan

SEK 245

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, truffle, parmesan
- pimientos de padrón
- jerk-spiced cauliflower
- creamed corn, jalapeño, parmesan
- tomato salad
- side salad
- grilled vegetables

SEK 45/each

- truffle risotto
- potato gratin
- fried halloumi, chiliglaze
- grilled focaccia, aioli
- truffle & parmesan croquettes

SEK 49/each

After dinner Cocktails

NOIR

martell vs, crème de cacao, brachetto d'acqui, orange bitters

AM'A NEED ANOTHER ONE

amaretto, licor 43, cocoa bitters, espresso cream

LITTLE LEMON

limoncello, elderflower liqueur, lemon, mango, cava

SEK 170

After Grill

CRÈME BRÛLÉE

sorbet of the day, crumble

SEK 129

SALTED CARAMEL

salted caramel ice cream, dark chocolate mousse, sea buckthorn cream, caramel sauce, nut crumble

SEK 145

BLOOD ORANGE

blood orange semifreddo, citrus salad, roasted white chocolate

SEK 129

CHEESE

white mould cheese, blue mould cheese, hard cheese

SEK 49/each

ICE CREAM/SORBET

SEK 39/scoop

CHOCOLATE PRALINES

SEK 39/each