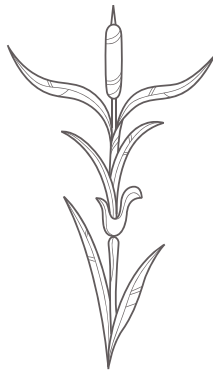


# À LA CARTE

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*We find our inspiration in the four seasons and our dishes are almost always made from local produce available during that particular season. Using locally sourced ingredients as much as possible is very important to us for many reasons.*

*Our goal is to offer you a truly delightful overall experience, where the food and beverage complement each other.*

# STARTERS

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## STEAK TARTARE

165 SEK

Truffle emulsion – Tarragon-pickled white onion  
Raw asparagus – Caramelised onion – Mature cheese  
Deep-fried potatoes

Allergens: Eggs, Milk, Mushrooms, Onion, Sulphites

## GOLDEN BEET

155 SEK

Truffle emulsion – Tarragon-pickled white onion  
Raw asparagus – Caramelised onion – Mature cheese  
Deep-fried potatoes

Allergens: Eggs, Milk, Mushrooms, Onion, Sulphites

## WHITE ASPARAGUS

165 SEK

Lumpfish roe – Chive emulsion – Deep-fried sourdough  
Soured cream – Pickled onion

Allergens: Citrus, Gluten, Eggs, Milk, Onion, Sulphites

## COLD-SMOKED SALMON

175 SEK

Nettle sauce – Lemon-marinated cucumber  
Trout roe – Frisée – Lemon and dill oil

Allergens: Citrus, Milk

## CHILLED GARDEN PEA SOUP

160 SEK

Baked egg – Radish – Blackened asparagus  
Lemon-pickled onion

Allergens: Legumes, Citrus, Garlic, Lactose, Milk, Onion, Sulphites

# BEVERAGE PAIRING

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## WINE PAIRING

2 glasses – 295 SEK

3 glasses – 370 SEK

## BEER PAIRING

2 beers

225 SEK

## NON-ALCOHOLIC PAIRING

2 different beverages

195 SEK

# MAIN COURSES

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 **ASPARAGUS RISOTTO** **235 SEK**

Roasted almonds – Deep-fried asparagus  
Tomatoes – Ramson oil

Allergens: Milk, Nuts, Onion, Sulphites

 **BAKED CAULIFLOWER** **255 SEK**

Buttery sauce with fermented white asparagus – Rösti  
Roasted broccolini – Green asparagus – Ramson emulsion

Allergens: Eggs, Garlic, Milk, Onion, Sulphites

**CHAR** **295 SEK**

Hollandaise made with beurre noisette – Crushed potatoes  
Asparagus – Pickled sweetheart cabbage – Green shoots

Allergens: Citrus, Eggs, Milk

**QUICK-CURED COD** **310 SEK**

Buttery sauce with fermented white asparagus – Cauliflower puree  
Tomatoes – Fioretto cauliflower – Roasted tomato oil

Allergens: Citrus, Milk, Tomato

**VEAL** **295 SEK**

Tarragon and vinegar jus – Rösti – Roasted broccolini  
Poached onion – Green asparagus – Ramson emulsion

Allergens: Garlic, Onion, Sulphites

**LAMB** **310 SEK**

Roasted garlic jus – Potato puree – Baked sweetheart cabbage  
Deep-fried asparagus – Pickled mustard seeds – Ramson oil

Allergens: Milk, Onion, Sulphites

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*”Too much of a good thing  
can be wonderful.”*

*Mae West*

# DESSERTS

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## **RHUBARB – BEURRE NOISETTE – ALMONDS** **155 SEK**

Beurre noisette buttercream – Rhubarb compote – Roasted almonds  
Caramelised oats – Rhubarb sorbet

Allergens: Citrus, Eggs, Milk

## **STRAWBERRIES – ALMONDS – LEMON** **155 SEK**

Almond cake – Marinated strawberries – Strawberry ice cream  
Lightly whipped cream flavoured with lemon and vanilla

Allergens: Almond, Citrus, Eggs, Milk

## **MILK CHOCOLATE – RASPBERRY – PISTACHIO** **155 SEK**

Milk chocolate – Raspberry compote – Chocolate crumbs  
Dried chocolate mousse – Pistachios – Raspberry sorbet

Allergens: Eggs, Milk, Nuts, Stone fruit

## **RASPBERRIES – PASSION FRUIT – VANILLA** **155 SEK**

Raspberry mousse – Passion fruit gel – Whipped vanilla ganache  
Raspberry meringue – Vanilla ice cream

Allergens: Eggs, Lactose, Milk

