

STARTERS

asparagus filled potato dumpling with
lingon coulis and spring onion crudités 165

steak tartar 160

SIDES

marinated olives 60

cured meats with cheese, olives
and garlic bread 170

halloumi sticks 90

garlic bread 50

pimientos de padrón with sea salt and lime 90

french fries with mayonnaise 80

avocado chili fries with lime dip 110

ASPARAGUS

white asparagus with 63 degree egg,
parmesan and hollandaise
180/290*

white asparagus with beet root and fennel cured
salmon, celery mayonnaise and roasted sesame seeds
190/320*

white asparagus with gran serrano reserva ham,
parmesan, deep-fried capers, endive salad and
ramsons hollandaise
190/320*

asparagus salad with Caesar dressing,
roasted pumpkin seeds, croutons and parmesan
250

* whole portion is served with new potatoes

MAIN COURSES

three sausages with crispy potato cake,
dijon yoghurt and sautéed onions 270

steak tartar with french fries 270

entrecôte with béarnaise, fries and
tomato salad 350

potato pancake with thickly cut bacon
and lingonberries 220

hamburger with pepper jack cheese,
french fries and truffle dip 220

from the grill...

MAN IN THE MOON'S MEAT PLATE

970 for two

entrecôte, rack of lamb, secreto iberico and chorizo.
served with béarnaise sauce, chimichurri, padrón
peppers and potato wedges.

DESSERTS

walnut and chocolate toska with
cherry compote and lemon smetana 105

crème brûlée with berries 105

selection of cheese with jam 150

chocolate truffle 40

a scoop of ice cream with fresh berries 60

ask the staff for allergies

MAN IN THE MOON
STOCKHOLM

