

STARTERS

chantarelle toast with lingonberries and västerbotten cheese	150/250
steak tartare	160
moules marinières	160
salmon tartare with wasabi and lime crème and panko crisp	160

SIDES

marinated olives	60
cured meats with cheese, olives and garlic bread	180
halloumi sticks	90
garlic bread	50
pimientos de padrón with sea salt and lime	100
french fries with mayonnaise	80
avocado chili fries with lime dip	120
deep fried brussels sprouts with parmesan cheese	120

from the grill...

MAN IN THE MOON'S MEAT PLATE

980 for two people

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

MAIN COURSES

chantarelle filled swedish potato dumplings with lingonberries and browned butter	260
moules marinières with fries	270
halibut with norway lobster sauce, almond potato purée and fried broccolini	360
hamburger with pepper jack cheese, french fries and truffle dip	220
potato pancake with thickly cut bacon and lingonberries	220
steak tartare with french fries	270
three sausages with lemon dijonnaise, sautéed cabbage with potato stack	270
entrecôte with béarnaise, french fries and tomato salad	360
red wine braised lamb shank with couscous, mediterranean stew and bean purée	310

DESSERTS

chocolate fondant with vanilla ice cream and berry coulis	105
crème brûlée	105
two pieces of chimay cheese with marmalade	100
chocolate truffle	40
a scoop of ice cream or sorbet	60

ask the staff for allergies

