

STARTERS

BEETROOT chevré crème, honey, olive oil, roasted walnuts	160
SHRIMP TOAST SKAGEN brioche, dill, sea weed caviar	180/280
SMOKED SHRIMPS saffron aioli, sourdough bread, lemon	160
STEAK TARTAR strip steak, wrångebäcks cheese, pickled onions, fried capers, ramsons mayo	190

MAIN COURSES

GRILLED LACE CABBAGE lemon emulsion, pickled yellow beets, spinach crème, parmesan, caramelized almonds	270
SHRIMP SALAD avocado and chili crème, semi-dried tomatoes, egg, pickled onions	280
CONFIT COD butterfried primeurs, dill oil, lemon cream, dill snow	330
POTATO PANCAKE thickly cut bacon, lingonberries	220
HAMBURGER havarti jalapeño cheese, pickles, chipotle dressing, fries	220
STEAK TARTAR strip steak, wrångebäcks cheese, pickled onions, fried capers, ramsons mayo, fries	290
THREE SAUSAGES salsiccia, chorizo, lammkorv, mustard tossed potatoes, black cabbage chips, paprika and chili emulsion	280
ENTRECÔTE béarnaise, fries, tomato salad	370

SIDES

STOUT MARINATED OLIVES	70
CURED MEATS cheese, olives, garlic bread	190
GARLIC BREAD	60
PIMIENTOS DE PADRÓN sea salt, lime	100
FRENCH FRIES mayonnaise	80
EDAMAME BEANS soy oil, furikake	90

from the grill...

MAN IN THE MOON'S MEAT PLATE

595 kr/person (2 minimum)

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

DESSERTS

ETON MESS meringue, strawberries, whipped cream	110
CHOCOLATE CRÉMEUX chocolate crouton, oatmeal cookie, olive oil, sea salt	120
CRÈME BRÛLÉE berries	110
MANGO SORBET fresh berries, prosecco	110
CHIMAY CHEESE seed crackers, tomato and bay leaf chutney	100
CHOCOLATE TRUFFLE	40



ask the staff for allergies