

## STARTERS

<b>CURED DEER</b>	180
pickled chanterelles and mustard seeds, lingonberry powder, black cabbage	
<b>SHRIMP TACOS</b>	180
grilled shrimps, cilantro, apple slaw, jalapeño mayo	
<b>CHANTERELLE TOAST</b>	180/280
butter fried bread, leek confit, västerbotten cheese, dried lingonberries, carrot	
<b>MOULES MARINIÈRES</b>	170
white wine, onion, garlic, cream	
<b>STEAK TARTARE</b>	190
strip steak, gruyere, pickled chilli, fried onions, capers mayo, grilled bread	

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## MAIN COURSES

<b>GNOCCHI</b>	270
chanterelles, leek, browned butter, sage	
<b>MOULES MARINIÈRES</b>	270
white wine, onion, garlic, cream, fries, mayo	
<b>HALIBUT</b>	370
artichoke purée, broccoli bellaverde, lobster foam, beet root snow	
<b>OX CHEEK</b>	290
root vegetables, chanterelles, red wine sauce, pearl onions, smoked pork, potato purée	
<b>HAMBURGER</b>	240(200g) 290(300g)
havarti jalapeño cheese, chipotle dressing, fries	
<b>STEAK TARTARE</b>	290
strip steak, gruyere, pickled chilli, fried onions, capers mayo, grilled bread	
<b>THREE SAUSAGES</b>	280
salsiccia, chorizo, lamb sausage, tortilla española, corn and jalapeño crème	
<b>ENTRECÔTE BORDELAISE</b>	390
fondant potatoes, bordelaise sauce, glazed vegetables	

## SIDES

<b>STOUT MARINATED OLIVES</b>	70
<b>CURED MEATS</b>	190
cheese, olives, garlic bread	
<b>CHIMAY CHEESE</b>	100
seed crackers, tomato and bay leaf chutney	
<b>GARLIC BREAD</b>	70
<b>PIMIENTOS DE PADRÓN</b>	100
sea salt, lime	
<b>FRENCH FRIES</b>	80
mayonnaise	

from the grill...  
**MAN IN THE MOON'S  
MEAT PLATE**

690 kr/person (2 minimum)

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

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## DESSERTS

<b>CHOCOLATE CAKE</b>	110
cream, thyme, salted caramel	
<b>CRÈME BRÛLÉE</b>	110
<b>SOUR BEER SORBET OR OUR HOMEMADE ICE CREAM</b>	110
<b>A SELECTION OF TONIGHT'S DESSERTS</b>	130
<b>CHOCOLATE TRUFFLE</b>	40

ask the staff in case of allergies

