

STARTERS

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

MAIN COURSES

GNOCCHI	270
chanterelles, leek, browned butter, sage	
MOULES MARINIÈRES	270
white wine, onion, garlic, cream, fries, mayo	
HALIBUT	350
artichoke purée, broccoli bellaverde, lobster foam, beet root snow	
OX CHEEK	290
root vegetables, chanterelles, red wine sauce, pearl onions, smoked pork, potato purée	
HAMBURGER	240(200g) 290(300g)
havarti jalapeño cheese, chipotle dressing, fries	
STEAK TARTARE	290
strip steak, gruyere, pickled chilli, fried onions, capers mayo, grilled bread	
THREE SAUSAGES	280
salsiccia, chorizo, lamb sausage, tortilla española, corn and jalapeño crème	
ENTRECÔTE BORDELAISE	390
fondant potatoes, bordelaise sauce, glazed vegetables	

SIDES

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

DESSERTS

CHOCOLATE PIE	110
cream, thyme, salted caramel	
CRÈME BRÛLÉE	110
SOUR BEER SORBET OR OUR HOMEMADE ICE CREAM	80
A SELECTION OF TONIGHT'S DESSERTS	110
CHOCOLATE TRUFFLE	40

ask the staff in case of allergies

