

STARTERS

CURED DEER	170
lingon berry crème, black cabbage crisp, walnuts, juniper oil, dried chantarelles	
GRILLED CURED SALMON	180
mustard, cream cheese, white soy, cabbage, dill	
CHANTERELLE CROQUETTES	170
swedish prästost, garlic and truffle crème, deep fried parsley	
MOULES MARINIÈRES	180
white wine, onion, garlic, cream	
TARTARE	190
strip steak, kimchi mayo, deep fried cabbage, pickled chili, furikake, cured egg yolk, sour dough crisp	

MAIN COURSES

CAULIFLOWER	270
pecorino, herb mashed potatoes, baked tomato, browned butter, roasted walnuts	
MOULES MARINIÈRES	290
white wine, onion, garlic, cream, fries, mayo	
CHAR FILLET	350
burned cream, roe, almond potatoes, beet root oil, blackened pumpkin	
PORK BELLY	290
buttered cabbage, chili and coriander vinaigrette, deep fried carrot, ginger emulsion, caramelized spring onion	
HAMBURGER	250(200g) 290(300g) 330(400g)
havarti jalapeño cheese, chipotle dressing, fries	
TARTARE	310
strip steak, kimchi mayo, deep fried cabbage, pickled chili, furikake, cured egg yolk, sour dough crisp, fries	
GRILLED MERGUEZ	280
cauliflower purée, pimientos, grilled spring onion, roasted chili and garlic sauce, deep fried cabbage	
BEEF RYDBERG	390
tenderloin, cubed potatoes, beer braised onions, mustard cream, egg yolk	

SIDES

MARINATED OLIVES	70
CURED MEATS	190
with cheese, olives, garlic bread	
CHIMAY CHEESE	100
seed crackers, tomato and bay leaf chutney	
GRATINATED GARLIC BREAD	70
PIMIENTOS DE PADRÓN	100
sea salt, lime	
DIRTY FRIES	90
pecorino, roasted chorizo, parsley	
DEEP FRIED ARTICHOKEs	80
parmesan, sea salt, coriander oil	

from the grill...

1,2 KG TOMAHAWK STEAK

590 kr/person (2 persons)

café de paris butter, red wine sauce, salad, pimientos, potato wedges

DESSERTS

PECAN PIE	110
cream cheese, sea salt	
CRÈME BRÛLÉE	110
CHOCOLATE FONDANT	110
with white chocolate, vanilla ice cream	
FRIED BRIE	110
cloudberry, deep fried parsley	
SOUR BEER SORBET OR OUR HOMEMADE ICE CREAM	80
CHOCOLATE TRUFFLE	40

ask the staff in case of allergies

