

## SMALL

beef tartare with rocket salad, 30 month aged parmesan, kampfot pepper oil, sour dough crutons and deep fried onions	190
marinated olives	70
cured meats (serrano gran reserva, salami spianata calabra, salami finocchiona, nduja, smoked heberlein sausage, cheese, olives and garlic bread)	190
chimay cheese with fig marmalade and seed crackers	100
gratinated garlic bread	70
pimientos de padrón with sea salt and lime	100
dirty fries with swedish prästost, red onions, serrano sprinkles and chili oil	90

### ASPARAGUS

white asparagus with 63 degree egg, seaweed caviar, parmesan, crème fraiche and browned butter  
190/320\*

white asparagus with blackened tuna, furikake, sesame seeds, soy oil, chioggia beet and coriander snow  
210/340\*

white asparagus with gran serrano reserva ham, parmesan, deep fried capers, ramson hollandaise and cabbage crisp  
210/340\*

asparagus salad with crayfish, dill mayo, grilled zucchini and chopped egg  
280

\* whole portion is served with new potatoes

## MAIN COURSES

char fillet with cabbage, spring onions, dill potatoes, lime cream and lemon powder	350
beef tartare with rocket salad, 30 month aged parmesan, kampfot pepper oil, sour dough crutons, deep fried onions with fries	310
pork belly with buttered cabbage, chili and coriander vinaigrette, deep fried carrot, ginger emulsion and caramelized spring onion	290
beef rydberg with cubed potatoes, beer braised onions, mustard cream and egg yolk	390
hamburger with havarti jalapeño cheese, chipotle dressing and fries	250 (200g) 290 (300g) 330 (400g)

### 1,2 KG TOMAHAWK STEAK

590 kr/person (2 persons)

with chili bearnaise, garlic butter, tomato salad, pimientos and fries

## DESSERTS

white chocolate cremeux with marinated forest fruit, honey comb, liquorice powder	110
crème brûlée	110
pastry stout ice cream with chocolate crumbles, caramel, vanilla tuille	90
sour beer sorbet or our homemade ice cream	70
chocolate truffle	40



ask the staff in case of allergies