SMALL

cured meats (serrano gran reserva, salami spianata calabra, salami finocchiona, nduja, smoked heberlein sausage, cheese, olives and garlic bread) 190

nocellara olives 80

chimay cheese with fig marmalade and seed crackers 100

gratinated garlic bread 70

french fries with mayonnaise 80

crispy serrano ham chips 70

smoked almonds 80

kentucky style fried chicken with three dip sauces (bourbon-bbq, honey mustard och ranch) 140

STARTERS

beef tartare with dijonnaise, fried spring onion, grated quattrocento cheese and black kale chips 190

moules marinières with white wine, garlic, thyme and cream 180

blinis with sour cream, chopped red onion and vendace roe 180

half lobster gratinéed with västerbotten cheese, black garlic emulsion and fried bread 230

arancini with roasted cauliflower, kimchi crème and pumpkin seed crumble 160

MAIN COURSES

moules marinières with white wine, garlic, thyme, cream and fries 290

braised beef cheek with red wine jus, mushrooms, roasted root vegetables and potato purée 310

mushroom-stuffed dumplings with browned butter, lingonberries and creamed cabbage 290

bouillabaisse with cod, salmon, red prawns, saffron and grilled bread 330

beef tartare with dijonnaise, fried spring onion, grated quattrocento cheese, black kale chips and fries 320

grilled merguez in flatbread with harissa crème, grilled peppers, roasted onions, pickled red cabbage and side salad 270

pepper-crusted beef tenderloin with cognac-flambéed pepper sauce, split beans and potato gâteau with västerbotten cheese 390

hamburger with havarti jalapeño cheese, chipotle dressing and fries
250 (200g) 290 (300g) 330 (400g)

DESSERTS

crème brûlée 110

deconstructed tiramisu with espresso, mascarpone cream, savoiardi crumbs, chocolate liqueur and cocoa powder 110

pecan pie with brown butter ice cream and caramelized oats 110

sour beer sorbet or our homemade ice cream 70

chocolate truffle 40

MAN IN THE MOON
STOCKHOLM

ask the staff in case of allergies