

let our Chef & Sommelier decide for you

Sit back, shut up & wine'n'dine!

ALL IN WINE'N'DINE

The best of the best from the menu

/ 1195.- pp

SHARE THE MENU

Five dishes served in a sharingstyle

/ 445.- pp

the Big one

Recommended for 2 people or more

Clubsteak Green asparagus, ramson, turnip, smoked steak jus

Clubstek, grönsparis, ramslök, majrova, rökt märgsky

/ 625.-

WINE PAIRING

*Pink, Orange, Red or White.
We'll decide your flight*

/ 445.-pp

Please speak to your server if you have any allergies.
We're a cash-free restaurant.

GREEN STUFF

Various Cabbage Harrisa, goat yoghurt, valencia almonds, cilantro

Variation på kål, harissa, getyoghurt, Valencia mandlar, koriander

/ 115.-

Pea & Beans Ravioli filled w. peas, lovage, fermented white asparagus sauce, Wrångebäck cheese

Spritärta & Skärböna, ravioli fylld med ärtor, libbsticka, fermenterad vitsparris buljong, Wrångebäckost

/ 135.-

FISHY STUFF

White Asparagus Beurre blanc, salted lemon, black olives, rapeseed shoots, baked cod

Vitsparris, beurre blanc, saltad citron, svarta oliver, rapsskott, bakad torsk

/ 165.-

Spinach & potatoes Sage, lemon marinated celery, cockle in spinach and white wine stock

Spenat & potatis, salvia, citronmarinerad stjälselleri, hjärtmusslor i spenatbuljong

/ 165.-

MEATY STUFF

Green leaves Radishes, grilled onion mayonnaise, quinoa crisp, deep-fried chicken leg

Gröna Blad, rädisor, grillad lök majonnäs, quinoa krisp, friterat kycklinglår

/ 165.-

Ramson & Nettles Ramson mayonnaise, pickled spruce shoots, pistachio, tartar of beef

Ramslök & nässlor, ramslöksmajonnäs, inlagda granskott, pistage, tartar på ko

/ 155.-

MJ'S