

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*

WINE PAIRING

*Pink, Orange, Red or White,
We decide your flight / 445,- pp*

the BIG one

(Recommended for 2 people or more)

Clubsteak Veggies from our urban farmer, parsley- and ramson butter, smoked steak jus /
*Clubstek, grönsaker från vår stadsodlare,
persilja- och ramslökssmör, rökt steksky / 675,-*

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,-

Coquette Sallad Basil oil, salty lemon, crispy capers, pistachios, burrata /

Sallad på zucchini, basilikaolja, salt citron, krispig kapris, pistage, burrata / 135,-

FISHY STUFF

Tomatoes Tomato vinaigrette, burnt butter, "cray fish spices", dill, sashimi of cured cod /

Tomater, tomatvinaigrett, brynt smör, "kräftkryddor", dill, sashimi på rimmad torsk / 155,-

Fennel Grilled fennel sauce, pickled elder flower, crudité, baked rainbow trout /

Fänkål, grillad fänkålssås, picklade fläderbär, crudité, bakad regnbåge / 155,-

MEATY STUFF

Beetroot Grilled/pickled plums, steak jus with black garlic, cilantro flowers, grilled pluma /

Beta, grillade/inlagda plommon, steksky med svart vitlök, korianderblomma, grillad pluma / 175,-

Kohlrabi "Barigoule" Cream cheese, nasturtium flower, mustard, tartar of beef /

Kålrabbi "barigoule", fästkost, blomsterkrasse, senap, tartar på kossa / 150,-

MJ'S

OUR DESSERTS

Marinated Strawberries Pineapple weed marinated strawberries, crispy buckwheat, sorrel and sour cream sorbet /
Marinerade jordgubbar, gatkamomill, krispigt bovete, harsyra och gräddfil-sorbet / 115,-

Blueberry Ice-Cream Amaretti cookie, blueberry compote, honey- and sweet woodruff milk /
Blåbärsglass, amarettikaka, blåbärskompott, honung- och myskmadrasmaksatt mjölk / 115,-

CHEESY STUFF

Our Favorites Cheeses Right Now!
Våra favorit ostar just nu! / 165,-

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for your Desserts & Cheeses

SWEET WINE / BY GLASS

Ferme du Mont Benault, Strawberry Fields
Loire Frankrike / Gamay/ NV / 109,-

Calvet Sauternes Réserve du Ciron / Bordeaux
Frankrike / Semillon, Muscadelle / 2017 / 109,-

PORT WINE / BY GLASS

Vallado 10yo Tawny / 6cl / 80,-

S. Leonardo Vintage Port / 2009 / 6cl / 140,-

MJ'S