

THE DINNER MENU

Snacks

VALENCIA ALMONDS 65:-

NOCELLARA OLIVES 65:-

POTATO CHIPS 55:-

BRÖDSERVERING

Nybakad brioche med vispat smör

Bread serving – freshly baked brioche bun with whipped butter

half bun **35** SEK / whole bun **65** SEK

155 SEK **BOQUERONES** grillat levainbröd, persilja, schalottenlök
Boquerones, grilled levain bread, parsley, shallots

75 SEK **ARANCINI** kronärtskocka, parmigiano reggiano, chili
Arancini, parmigiano reggiano, chili

165 SEK **VÅRA FAVORITOSTAR** fröknäcke, marmelad
Our favourite cheeses, seed crackers, marmelade

165 SEK **CHARKUTERIER** - fråga din servitör om kvällens utbud
Charcuteries - ask your server for tonight's selection

Mid-size

We recommend 2-3 dishes per person

145 SEK **VARIATION PÅ KÅL** harissa, yoghurt, Valenciamandlar, koriander, getost
Various cabbage, harissa, yoghurt, Valencia almonds, coriander, goat cheese

155 SEK **KEJSARHATT** morotspuré, agretti, smörsås, citrongräs, apelsin, sumac
King Oyster mushroom, carrot purée, saltwort, lemongrass, orange, sumac

125 SEK **RICOTTA** grillad spetspaprika, chili, honung, macadamianötter
Ricotta, grilled pepper, chili, honey, macadamianuts

185 SEK **SEJRYGG** vita bönor från Fagraslätt, fiorina, vårlök, dashi
Baked saithe, white beans from Fagraslätt, fiorina, spring onion, dashi

160 SEK **GRILLAD BLÄCKFISK** Ajo blanco, kripsig chorizo, gurka, frisésallad
Grilled octopus, Ajo blanco, crispy chorizo, frisé lettuce

170 SEK **GÖSTARTAR** gravad citron, blekselleri, Granny Smith, körvel
Pike Perch tartar, lemon, celeriac, Granny Smith, chervil

155 SEK **TARTAR** shiitakesvamp, picklad shimeji, jordärtskocka, dragonmajonäs
Beef tartar, shiitake mushrooms, pickled shimeji, Jerusalem artichoke, tarragon mayonnaise,

175 SEK **IBERICO** cima di rapa, chimichurri, chipotlemajonnäs
Grilled iberico secreto, cima di rapa, chimichurri, chipotle mayonnaise

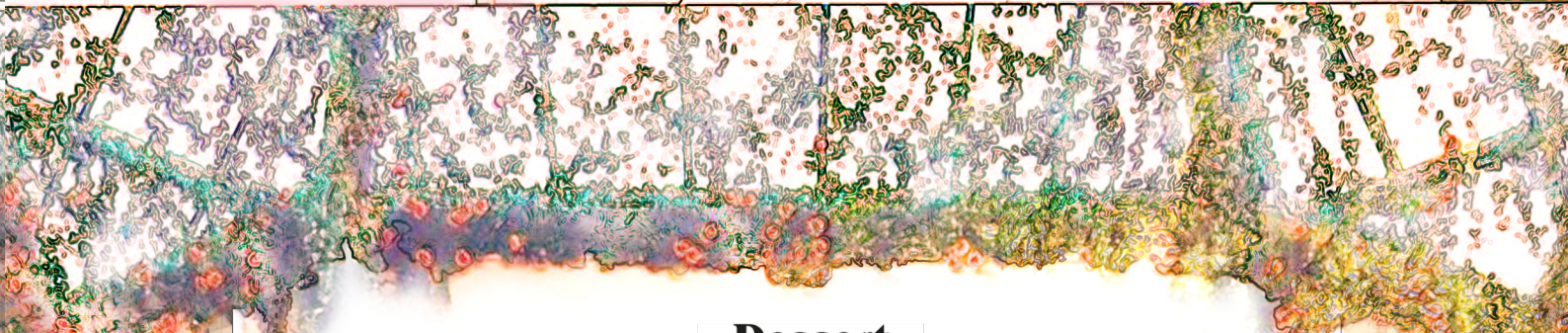
Sharing

Larger dishes enough for two

795 SEK **CLUBSTEAK** 500g med säsongens tillbehör. Fråga er servitör för mer info.
Clubsteak served with seasonal sides. Ask your server for more info.

495 SEK **SHARING PLATTER** ost, chark, chips, bröd, oliver, mandlar, fröknäcke, marmelad
Cheese & charcuteries, chips, bread, burrata, olives, almonds, seed crackers, marmelade

Allergies? Talk to our staff for guidance.



Dessert

- 110 SEK **PÄRON** yoghurt, mjölkchokladkaka, rosmarin
Pears with yoghurt crisp, milk chocolate brownie, rosemary
- 115 SEK **HJORTRON** vit chokladcremeaux, jordärtskocksglass, hasselnötscrunch
Cloudberries with white chocolate cremeaux, Jerusalem artichoke ice cream, hazelcrunch
- 165 SEK **OST** fröknäcke, marmelad
Cheeses, seed crackers, marmelade
- 45 SEK **1 KULA GLASS/SORBET**
1 scoop of ice cream/sorbet
- 35 SEK **CHOKLADTRYFFEL**
Chocolate truffle

SWEET WINES

- 110 **Chateau Grand Peyrot 2017**
Sainte-Croix-Du-Mont, Sauternes France
- 115 **Serendipity, Garnacha** Late Harvest 2021
Terra Alta, Catalunya, Spain
- 120 **Apple Ice 2021**
Brännland Cider, Västerbotten, Sweden
- PORT / MADEIRA**
- 125 **Tawny Port** 10 year old
Fonseca Guimaraens
- 165 **Vintage Port** 2012
Fonseca Guimaraens
- 160 **Madeira Bual** 2012
Cossart Gordon

POST DINNER COCKTAILS

- 184 SEK **OLD FASHIONED** Bourbon, Sugar, Angostura Bitters
- 184 SEK **NEGRONI** Gin, Sweet Vermouth, Campari
- 174 SEK **AMARETTO SOUR** Amaretto, Lemon, Sugar, Egg white
- 174 SEK **ESPRESSO MARTINI** Vodka, Espresso, Coffee Liqueur
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