



STARTERS

- GUINNESS** **175.-**
Slow-cooked beef cheek with Guinness, butter-fried sourdough bread, Efterglød cheese cream with lemon and grated Efterglød
- CRAWFISH ROLL** **175.-**
Mini brioche bun, creamy crawfish with cognac, chives and dill, lemon-pickled kohlrabi & browned butter
- TARTARE (half size)** **185.-**
Beef tartare from Dalsjöfors, tarragon mayonnaise, chilled shallots, crispy fried parsnip, topped with chervil
- RAVIOLI** **165.-**
Beetroot ravioli filled with goat's cheese, honey & beetroot, fennel foam, toasted almonds & grated Manchego



ALLERGIES?
PLEASE TELL THE STAFF
AND THEY WILL GUIDE YOU.



MAIN COURSES

- BRAISED BEEF CHEEK** **345.-**
Braised beef cheek, oxtail jus, pickled carrot, parsnip purée, sautéed Guanciale & croquettes with chilli, onion & Parmesan
- COD LOIN** **345.-**
Butter-fried cod loin, mussel sauce finished with lobster oil, sweet potato terrine with thyme, crudités of beetroot, sugar snaps & radish
- TARTARE (full size)** **285.-**
Beef tartare from Dalsjöfors, tarragon mayonnaise, chilled shallots, crispy fried parsnip, topped with chervil & French fries
- GIRASOLE** **225.-**
Mushroom-filled girasole pasta, cacio e pepe sauce, garlic sautéed oyster mushrooms, grated truffle pecorino & salted roasted almonds
- BISTRO CHEESE BURGER** **225.-**
Smash burger with cheddar cheese, bacon, truffle mayonnaise, pickles & fig marmalade. Served with French fries (Vegetarian option available)



DESSERTS

- CRÈME BRÛLÉE** **125.-**
Our classic crème brûlée flavoured with vanilla served with freeze dried raspberries
- LEMON MOUSSE** **125.-**
Whipped lemon mousse, Italian meringue, marinated blood orange & crushed shortbread
- PECAN** **135.-**
Salt-roasted pecans, caramel cream, crushed shortcrust pastry, vanilla mascarpone cream & blueberry gel
- SNACKS TO SHARE**
- CURED MEAT & CHEESE** **165.-/245.-**
With selected delicacies
- VENDACE ROE & CHIPS** **165.-/245.-**
Chips with vendace roe, red onion, sour cream, lemon & dill