

## Raw Bar

**Oysters 1/3/6 - 45/125/230**

Lemon, pickled shallots, tabasco

**Shrimps 150g/300g - 155/300**

Served with bread and dill mayo

*Smoked shrimps available*

**Langoustines (2 pieces) 155**

Served with bread and dill mayo

**Swedish herring boquerones, tomato,  
cucumber 85**

## Starters

**Cold smoked salmon 185**

potato salad, mustard seeds, rye bread

**Burrata 175**

Pine nuts, confit spring leeks, grapefruit,  
citrus dressing, herb salad

**BBQ Heirloom Tomato 175**

Smoked tomato ketchup, fennel pollen  
cream, lovage

**Crudités 165**

Swedish yellow pea dip, ramson oil

**Swedish Beef Tartar 205/395**

Horseradish, sugar snaps, burnt onions,  
herbs, cured egg yolk

## Mains

**Confit Swedish lamb neck 385**

Mint & pea puré, apple,  
fried spring vegetables, lamb sauce

**180g Swedish Steak minute 385**

Peppercorn sauce, salad, chips

**Rainbow trout 375**

Sandefjord sauce, seaweed potato,  
asparagus, spinach

**Wild garlic & spinach rotolo pasta 325**

Asparagus, summer beans,  
fresh cocktail tomato sauce

**180g Swedish beef burger 245**

Brioche, brown butter mayo,  
dill pickles, chips

**Waldorf salad 255**

Västerbotten, walnut, apple,  
tarragon & buttermilk dressing

*Add chicken schnitzel, breaded plaice  
or halloumi*

## Desserts

**Razzle Dazzle Raspberry Sundae 120**

Vanilla ice cream, raspberry sauce,  
white chocolate

**Pannacotta 120**

Almonds crumble, strawberry,  
vanilla & basil

**Rhubarb & Custard 120**

Poached rhubarb, ginger crumble

**Mirabelle Plum Tart 120**

Roasted plum, mirabelle plum couli,  
lemon sorbet, shiso

**Locally Produced Gelato 55 ( per scoop)**

Vanilla, chocolate, lemon sorbet,  
pistachio, passionfruit