

Starters

Oyster with hot sauce, lemon

45

Chantarelle toast

Sourdough, Guldklimp cheese, chives

175

Aged beef tartar

Bone marrow emulsion, chestnut mushroom, crispy shallots

195

Scallop

Cauliflower puree, cauliflower xo, cauliflower salad

205

Confit smoked salmon

Dashi, salmon roe, fermented quince

195

In case of allergies, or if you are wondering the origin of the meat we serve,
please reach out to our staff



Mains

Serveras med säsongens grönsaker

Chicken thigh

Chestnut mushrooms, mushroom & miso purée, tarragon jus

199

Wallenberger of the sea

Mango salsa, coriander, coconut rice

199

Celeriac steak

Beluga lentils, caramelised onion & mustard sauce

199

Jerusalem artichoke soup

Truffle cream, dill, garlic croutons

199

Swedish beef burger 180g

Ketchup, mustard mayo, raw onions, aged Vaddö cheddar, chips

245

Desserts

Sticky toffee pudding

Toffee sauce, vanilla ice cream

120

Poached pear

Vanilla panna cotta, mint granita, chocolate crumble

120

Chocolate mousse

Blackberry sauce, macaron almonds, black berries

120