

Lunch Menu

Monday to Friday from 11.30 until 14.00
Served with seasonal vegetables and coffee

Starters

Oyster

Hot sauce, lemon 45

Chantarelle toast 175

Sourdough, Guldclimp cheese, chives

Aged beef tartar 195

Bone marrow emulsion, chestnut mushroom, crispy shallots

Confit smoked salmon 195

Dashi, salmon roe, fermented quince

Mains

Korean glazed baby back ribs 199

cabbage coleslaw, furikake, roasted onion, chilli mayo

Pollock loin 199

mustard glaze, herbs, celeriac, leeks, parsley butter sauce

Gnocchi 199

Butternut squash, mushrooms, sage, hard cheese

Roasted cauliflower soup

Coconut, curry spices, apple salsa

180g Swedish beef burger 245

*Brioche bun, ketchup, mustard mayo, raw onions,
aged Vaddö cheddar, chips*

Desserts

Sticky toffee pudding 120

Toffee sauce, vanilla ice cream

Poached pear 120

Vanilla panna cotta, mint granita, chocolate crumble

Chocolate mousse 120

Blackberry sauce, macaron almonds, black berries