

SNACKS & BITES

Grilled broccoli espelette - herbs - lemon mayonnaise - parmesan	85
Swedish oysters from Bohuslän lovage - sherry vinegar	pc/75
Petit chou smoked cheese cream - white fish roe - fennel - dill	155
Whitefish roe crème fraiche - chives - red onion - potato	165
Swedish farm cheese tomato marmalade - crisp bread	pc/55
Pata negra truffle - Wrångbäck cheese - brioche	175

STARTERS

Grilled scallop chorizo - jalapeno foam - pickled kohlrabi - sourdough	155
Mushroom consommé deer tartare - smoked egg - oyster mushroom - pickled shimeji mushroom	155
Three Swedish oysters from Bohuslän lovage - sherry vinegar	195
Butter roasted langoustine parsley root - grilled langoustine foam - chervil - roe from Älvdal	275
Chanterelle toast brioche - chanterelle cream - Wrångbäck cheese - cress	155

MAINS

Roasted turbot apple - black cabbage - king oyster mushroom - buttered chicken stock	315
Spice seared deer fillet chanterelle - Jerusalem artichoke - parsley root - lingon berries - sherry vinegar jus	315
"Kroppkaka" potato & mushroom dumplings seasonal mushrooms - Västerbotten cheese - lingon berries - brown butter & mushroom stock	255
Truffled quail hazelnuts - celeriac - roasted chicken jus - celeriac foam	285
Roasted rainbow trout fennel - dill - grilled cucumber - lemon - Älvdal roe - chives - Sandefjord sauce	285

DESSERTS

Chocolate & cherry cherry mousse - fudge brownie - meringue - cherry compote	125
Autumn apple & almond browned butter caramel - almond cake - cardamom crumble - vanilla ice cream	115
Lemon cream & white chocolate cookie crumble - meringue - blood orange	115
Swedish farm cheese (40g) tomato marmalade - crisp bread	pc/55
Truffle	pc/45

Samtliga priser i SEK och inklusive moms.

Vår personal svarar gärna på eventuella frågor kring allergier och ingredienser.

All prices are in SEK including VAT.

Please reach out to our staff members if you have questions about ingredients or allergies.

SPARKLING

GL / BTL

NV Chateau Fuissé 'Famille Vincent' Crémant de Bourgogne Burgundy, France	135 / 675
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WHITE WINE

GL / BTL

2020 Weingut Josef Leitz 'Rüdesheimer' Riesling Rheingau, Germany	160 / 800
2020 Umani Ronchi 'Montipagano' Trebbiano d'Abruzzo Abruzzo, Italy	110 / 520
2020 Soalheiro 'Primeiras Vinhas' Alvarinho Vinho Verde, Portugal	150 / 750
2020 Domaine Roux & Fils 'Les Murelles' Chardonnay Bourgogne, France	125 / 625

ROSÉ WINE

GL / BTL

2020 Weingut Josef Leitz 'Eins, Zwei, Dry' Pinot Noir Rheingau, Germany	125 / 650
2020 Domaine Pas Saint Martin 'Sous le Tilleul' Grolleau Loire, France	155 / 775

RED WINE

GL / BTL

2020 Jean-François Mérieau "Cent Visages" Malbec Loire, France	135 / 675
2020 Delas 'Côtes du Rhône' Saint-Esprit Côtes du Rhône, France	125 / 625
2020 Gerald Talmard 'L'Aurore des Sens' Pinot Noir Bourgogne, France	165 / 825
2020 Gian Luca Colombo 'Nu' Vino Rosso Piemonte, Italy	165 / 1065 1L
2020 Umani Ronchi 'Montipagano' Montepulciano d'Abruzzo Abruzzo, Italy	110 / 550

DRAUGHT BEER

Pripps Blå 40 cl	70
Carlsberg Hof 40 cl	70
Eriksberg Karaktär 40 cl	78
Kellerbier 40 cl	95
Jack Session IPA 40 cl	95

BOTTLED BEER & CIDER

Nils Oscar IPA, 33 cl	90
Nils Oscar Scotch Ale, 33 cl	125
Nils Oscar Södermalms Pils, 50cl	125
Electric Nurse APA, 33 cl	99
Dugges Tropic Thunder Sour Fruit Ale, 33 cl	95
Gröna Linjen Gullmars IPA, 33 cl	95
Stockholm Brewing Co. Besserweisser 40 cl	120
Stockholm Brewing Co. The Bright Light APA, 33 cl	95
Golden Cider Company, Apple, 33 cl	95

NON-ALCOHOLIC

SODAS, BEER, WINE, CIDER

Sparkling Water	35
Pepsi, 7-Up, Zingo	36
Thomas Henry - Bitter Lemon, Grapefruit Soda, Ginger Beer	36
Ekobryggeriet - Blueberry Tonic, Elderflower Tonic, Rhubarb Tonic	36
Aperitivo Tonic, Elderflower-Seasalt Tonic, Clove Tonic, Bitter Tonic	
Hammars Bryggeri - Lemongrass & Mint Tonic, Zero Tonic	36

Nils Oscar Gold Lager, 33 cl	65
Brooklyn Special Effects IPA, 33 cl	55
Golden Cider Company, Apple, 33 cl	75

Leitz 'Eins, Zwei, Dry' Riesling	75
Barrels & Drums Merlot	65