

## BEFORE DINNER

**Calle P's Negroni**  
Berzelii Park Akvavit,  
Campari, Punt e mes.  
185:-

**Dry Martini**  
Klassisk med oliv eller  
twist.  
195:-

**Ett glas Champagne**  
Perrier Joüet  
Grand Brut  
195:-

## OYSTERS

**Classic**  
45:-/pc.  
12pc. 450:-  
Red wine vinegar,  
white onion & lemon.

**Bloody Mary Oyster**  
50:-/pc.  
12pc 500:-  
Vodka, tomato, worces-  
tershiresås, tabaso &  
celery

**Sourdough Focaccia**  
60:-  
Butter, sunflower seeds,  
espelette & rosemary.

**Salami dolce bastardo**  
95:-

## SUNDAY ROAST

SUNDAYS ALL DAY

**ROAST OF DEER**  
Mushroom sauce,  
black currant jelly,  
potato puree &  
sugarsnaps.  
250:-/p.

Served to 2 people or more.

**Falukorv Friday!**  
175:-  
Swedish sausage &  
stewed macaroni.

## STARTERS

**Vendace roe**  
125:-/pc.  
Tartelette, chanterelles  
duxelle, cheese, crumbled  
sour cream & dill.

**Foie gras**  
195:-  
Brioche, port onions,  
raspberries, pink pepper,  
pickles & browned butter.

**Spiced herring**  
185:-  
Grated potato cake,  
Västerbottens cheese,  
sour cream, browned  
butter, onion & dill.

**Beetroot**  
165:-  
Sour cream, horseradish,  
ramson capers, salted  
almonds, redcurrant &  
chives.  
(Possible as vegan)

**Beef tartar**  
170:-  
Dijonnaise, egg yolk,  
chives, artichoke chips  
& ricotta salata.

## LUNCH OF THE WEEK

Mon-Fri 11.30-15.00  
V.47

**Deep fried cod**  
195:-  
Tartar sauce, broccoli, lemon  
& boiled potatoes.

**Feta cheese**  
185:-  
Baba ganoush, sesame  
seeds, couscous, zucchini,  
chick peas & parsley

## LUNCH SPECIAL!

11.30-17.00  
**Steak minute**  
265:-  
Tomatoes, dijonnaise, red  
wine sauce, parsley butter  
& French fries.

## MENU

575:-/person

Served to everyone at the table

**Beef tartar**  
Dijonnaise, egg yolk, chives, artichoke chips  
& ricotta salata.

**Cod**  
Celeriac, corn, mussel velouté, browned  
butter, mushrooms & truffle.

**Crème caramel**  
Vanilla pudding, salted caramel sauce &  
candied pecans.

## MAIN

**Beef tartar**  
285:-  
Dijonnaise, egg yolk,  
chives, artichoke crisp  
& ricotta salata &  
french fries.

**Pasta Cacio e Pepe**  
235:-  
Pecorino, parmesan,  
butter & black pepper.  
Add truffle 85:-

**Pasta Amatriciana**  
275:-  
Guanciale, nduja,  
salsiccia, san marzano  
tomato, pecorino,  
parsley & rosemary.

**Cod**  
325:-  
Celeriac, corn, mussel  
velouté, browned  
butter, mushrooms &  
truffle.

**Chantarelles**  
295:-  
Västerbotten cheese  
cream, deep fried  
polenta, lemon pick-  
led endive, golden beet,  
chili, dill & hazelnuts.  
(Possible as vegan)

**Veal entrecote**  
325:-  
Borretana onion, egg-  
plant puree, baked toma-  
to, soy pickled eggplant,  
sage, green peppercorn, red  
wine sauce & crispy potato  
terraine.

## DESSERTS

**Brownie**  
120:-  
Vanilla ice cream,  
sea buckthorn,  
hazelnuts & chocolate  
mousse.

**Pistachio tiramisu**  
120:-  
Mascarpone, ladyfingers,  
espresso, amaretto,  
lemon & cocoa.

**Crème caramel**  
120:-  
Vanilla pudding, salted  
caramel sauce &  
candied pecans.

**Affogato**  
75:-  
Espresso, vanilla ice  
cream, dulce de leche &  
sea salt

**Two pieces of cheese**  
125:-  
Green tomato marmalade,  
crisp bread.

**Chocolate truffel**  
45:-

**Sorbet/Ice cream**  
55:-

## CÔTE DE BEOUF

From 17.00

Bellaverde, salad, black pepper  
mayonnaise, red wine sauce & french fries.

995:-

For 2 persons