

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 Foccacia
60:-
Butter, sunflower seeds,
espelette & rosemary.

Salami dolce bastardo
95:-

SUNDAY ROAST

ALL DAY

PORCHETTA
Jerusalem artichoke, bacon,
red wine sauce & kale.
250:-/p.
Served to 2 people or more.

STARTERS

Fried polenta
165:-
Dill mayonnaise, parme-
san, pickled chanterelles
& chives

Vendace roe
225:-
Deep fried potato,
browned butter
hollandaise, leek & dill.

Agnolotti
220:-
Lobster, ricotta,
browned butter,
lemon, chives, sage &
parmesan.

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

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

LUNCH OF THE WEEK

Mon-Fri 11.30-15.00
V.7

Roasted lamb
195:-
Saffron risotto, baked
tomatoes, gremolata &
parmesan.

Falafel
185:-
Yellow pea falafel,
hummus, red cabbage, deep
fried chick peas, mint,
cilantro & jalapeno.

LUNCH SPECIAL!

11.30-17.00

Steak minute
285:-
Tomatoes, dijonnaise, red
wine sauce, parsley butter
& French fries.

MENU

585:-/person

Served to everyone at the table

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

Skrei cod
Salsify, kohlrabi, leek, beurre blanc,
bleak roe from Kalix & dill.

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 ragù di cinghiale
285:-
Wild boar ragu, tomato,
orange, rosemary &
pangratatto & pecorino.

Skrei cod
345:-
Salsify, kohlrabi,
leek, beurre blanc,
bleak roe from Kalix &
dill.

Beetroot
295:-
Smoked beetroot puree,
shiitake, deep fried
goat cheese, hazelnuts,
tarragon & browned
butter.

Venison fillet
330:-
Porcini, Savoy cabbage,
smoked pork belly, Jerusalem
artichoke, port wine sauce &
parsley.

DESSERTS

Apple
120:-
Warm apples, roasted
almond ice cream, apple
syrup & crispy oats.

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:-

DRY AGED CLUB STEAK

From 17.00

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

1150:-

For 2 persons