

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, green tomato,
worcestershiresås,
tabaso & celery

Sourdough Foccacia
60:-
Ricotta, olive oil,
lemon, chestnut honey &
espelette pepper.

Salami dolce bastardo
95:-

SUNDAY ROAST

ALL DAY

ROAST OF LAMB

Spring vegetables, ramson,
cream sauce & deep fried
brussel sprouts.

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.14

Biff Rydberg
225:-
Fillet of beef, potato,
confit onion, mustard,
baked egg yolk & parsley

Arancini
175:-
Egg plant cream, truffle,
soy, mushroom, salt roasted
hazelnuts & mach salad.

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.

Blood orange
Youghurt pannacotta, blood orange sorbet
& olive oil.

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 Gamberetti
285:-
Red shrimp, parsley
roasted garlic,
white wine, lemon &
pangratatto.

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

Cherry
120:-
Clafoutis, salt roasted
almonds, cherry compote,
custard sauce &
wood sorrel.

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

Blood orange
120:-
Youghurt pannacotta,
blood orange sorbet &
olive oil.

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