

SNACKS

Boquerones

Classic with olive or with a twist.
110:-

Chili cheese

Perrier Joüet Grand Bru.
85:.

Calle P's surdegsofocaccia

Ricotta, olive oil, lemon, chestnut honey & espelette pepper.
75:-

STARTER

Deep fried polenta

Dill mayonnaise, parmesan, pickled chanterelles & chives
155:-

Spiced herring

Grated potato cake, Västerbottens cheese, sour cream, browned butter, onion & dill
195:-

Green asparagus

Green romesco sauce, almonds, lardo iberico belletta, jalapeno, shelling peas, lovage & parmesan
175:-

Beef tartar

Dijonnaise, tarragon, silver onion, celery, potato chips, salted egg yolk & parmesan.
175:-

OYSTERS

Classic

45:-/pc.

12pc. 450:-

Red wine vinegar,
white onion & lemon.

Bloody Mary Oyster

50:-/pc.

12pc 500:-

Vodka, green tomato,
worcestershire,
tabaso & celery.



LUNCH OF THE WEEK

Mon-Fri 11.30-15.00
V.18

Iberico

195:-

Deep fried potatoes, feta
cheese mayonnaise, cucumber,
green asparagus &
chili vinaigrette.

Deep fried polenta

180:-

Mojo rojo, endive, roasted
corn, butter beans, arugula &
ricotta salata.

LUNCH SPECIAL!

11.30-17.00

Steak minute

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

MENU

595:-/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.

Rhubarb

Lemon verbena, youghurtpannacotta & olive oil

MAIN

Beef tartar

Dijonnaise, tarragon, silver onion, celery, potato chips,
salted egg yolk & parmesan & french fries.
295:-

Pasta Cacio e Pepe

Pecorino, parmesan, butter & black pepper.
245:- Add truffle 85:-

Pasta Gamberetti

Mussels, white wine, colatura di alici, chili, garlic, lemon &
parsley.
285:-

Skrei Cod

Salsify, kohlrabi, leek, beurre blanc, bleak roe from Kalix &
dill.
355:-

White asparagus

Butter sauce, croutons, capers, mustard seeds, browned butter,
pine nuts & chives.
295:-

Lamb topside

Spring onion, Jerusalem artichoke, sunflower seeds, ramson may-
onnaise, lamb sauce & chili vinaigrette.
345:-

DRY AGED CLUB STEAK

From 17.00

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

1150:-

For 2 persons

DESSERT

Cherry

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

Rhubarb

Lemon verbena, youghurtpannacotta & olive oil
120:-

Pistachio tiramisu

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

Affogato

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

Two pieces of cheese

Green tomato marmalade, crisp bread.
125:-

Chocolate truffel

45:-

Sorbet/Ice cream

55:-