

SNACKS

Boquerones

Levain, tomato aioli & parsley.

110:-

Chili cheese

Croustade, cheddar cream & jalapeño.

85:.

Calle P's surdegsofocaccia

Ricotta, olive oil, lemon, chestnut honey & espelette pepper.

75:-

STARTER

Burrata

Grapefruit, pistachios, basil, mint, olive oil & espelette.

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

Tarragon mayonnaise, 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.20

Pork schnitzel

195:-

French potato salad,
garlic butter, red wine
sauce, lemon & parsley.

Ceasar salad

195:-

Chili shrimps, croutons,
radishes, cucumber, dill &
parmesan.

LUNCH SPECIAL!

11.30-17.00

Steak minute

Tomatoes, tarragon mayonnaise, 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.

Sea bass

Broccoli bellaverde, cucumber, chili,
feta cheese mayonnaise, tomato, celery & oregano.

Rhubarb

Lemon verbena, youghurtpannacotta & olive oil

MAIN

Beef tartar

Tarragon mayonnaise, silver onion, celery, potato chips,
salted egg yolk & parmesan & french fries.

295:-

Pasta Cacio e Pepe

Pecorino, parmesan, butter & black pepper.

245:- Add trufffle 85:-

Pasta vongole

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

285:-

Sea bass

Broccoli bellaverde, cucumber, feta cheese mayonnaise,
chili, olive oil, tomato, celery & oregano.

345:-

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:-