

SNACKS

Boquerones

Levain, tomato aioli & parsley.
110:-

Chili cheese

Croustade, cheddar cream & jalapeño.
110:-

Calle P's surdegsofocaccia

Ricotta, olive oil, lemon, chestnut honey & espelette pepper.
85:-

STARTER

Burrata

Grapefruit, pistachios, basil, mint, olive oil & espelette.
155:-

Spiced herring

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

Kalix bleak roe

New potatoes, butter sauce, dill pickled silver onion, chives & lemon.
225:-

Beef tartar

Tarragon mayonnaise, silver onion, celery, potato chips, salted egg yolk & parmesan.
175:-

OYSTERS

Classic

55:-/pc.

12pc. 450:-

Red wine vinegar,
white onion & lemon.

Bloody Mary Oyster

60:-/pc.

12pc 500:-

Vodka, green tomato,
worcestershire,
tabaso & celery.



LUNCH OF THE WEEK

Mon-Fri 11.30-15.00
V.24

Ceasar salad

220:-

Chicken, cucumber,
silver onion, bacon,
croutons & parmesan.

Hot smoked salmon

225:-

Boiled new potatoes, fennel,
roe sauce, dill & browned
butter.

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

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

Sea bass

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

Peach

Yoghurt pannacotta, peaches, olive oil &
peach sorbet.

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:-

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

Almond cake

Whipped vanilla crème cru & strawberry sorbet.

120:-

Peach

Yoghurt pannacotta, peaches, olive oil & peach sorbet.

120:-

Pistachio tiramisu

Mascarpone, ladyfingers, espresso, amaretto, lemon & cocoa.

120:-

Affogato

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

95:-

Two pieces of cheese

Green tomato marmalade, crisp bread.

125:-

Chocolate truffel

45:-

Sorbet/Ice cream

55:-