

## 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. 500:-

Red wine vinegar,  
white onion & lemon.

### Bloody Mary Oyster

60:-/pc.

12pc 550:-

Vodka, green tomato,  
worcestershire,  
tabaso & celery.



## LUNCH OF THE WEEK

Mon-Fri 11.30-15.00  
V.30-31

### Pork schnitzel

225:-

Potato salad, mustard  
vinaigrette, onion, capers,  
radishes, celery, red wine  
sauce, garlic butter & lemon.

### Tuna salad

215:-

Avocado, grape vinaigrette,  
salad, cucumber, chili pick-  
led silver onion, croutons,  
edamame & mint.

## LUNCH SPECIAL!

11.30-17.00

### Steak minute

Tomatoes, tarragon mayonnaise, red wine sauce,  
parsley butter & french fries.

285:-

## MENU

625:-/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:-

### Chantarelles

New potatoes, beurre blanc, cabbage, peas, salted lemon,  
mustard seeds, Gammel Pär cheese & dill.

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, almond,  
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:-