

## SNACKS

### Boquerones

Levain, tomato aioli & parsley.  
110:-

### Chili cheese

Croustade, cheddar cream & jalapeño.  
110:-

### Calle P's surdegsoffocaccia

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

Parsley mayonnaise, deep fried onion, pickled celery & pecorino.  
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.37

### Fish Wallenbergare

215:-

Fish cake, potato puree, browned butter, shrimps, green peas & dill.

### Panzanella

195:-

Tomatoes, bread, grilled peppers, cucumber, celery, artichoke & buffalo mozzarella.

## LUNCH SPECIAL!

11.30-17.00

### Steak minute

Tomatoes, dijonnaise, red wine sauce,  
parsley butter & french fries.

285:-

## MENU

625:-/person

Served to everyone at the table

### Beef tartar

Parsley mayonnaise, deep fried onion, pickled celery & pecorino.

### Arctic char

Kohlrabi, burned red shrimp, roasted carrot puree, cucumber, crayfish.

### Peach

Yoghurt pannacotta, peaches, olive oil & peach sorbet.

## MAIN

### Beef tartar

Parsley mayonnaise, deep fried onion, pickled celery, pecorino & 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:-

### Arctic char

Kohlrabi, burned red shrimp, roasted carrot puree, cucumber, crayfish.  
345:-

### Chantarelles

New potatoes, beurre blanc, cabbage, peas, salted lemon, mustard seeds, Gammel Pär cheese & dill.  
295:-

### Rooster thigh fillet

Celeriac, silver onion, buerre blanc, oyster mushroom, sorrel & chervil.  
320:-

## 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:-