

## Lunch

Roasted broccoli, green beans, bean cream, tarragon, feta cheese, tardivo	185
Veal, parsnip, brussels sprouts, kale, pepper sauce.	195
Steak minute, Café de Paris sauce, French fries, salad.	285

## Snacks

Olives	55
Iberico fuet	65
Fried chickpeas, aleppo pepper, salt.	55
Boquerones, sourdough bread, tomato aioli.	95
Focaccia, ricotta, olive oil, chestnut honey, lemon & espelette pepper.	85

## Starters

Bitter greens, feta cheese, grapefruit, sunflower seeds, vinaigrette.	145
Cucumber, bell pepper, tahini, pistachio, coriander, aji amarillo.	155
Ravioli, ricotta, tomato, vongole, buttered broth, fennel flower.	165
Beef tartare, celery, chives, almond, aged cheese, smetana, lemon.	165

## Main courses

Pike perch, chanterelle, savoy cabbage, cucumber, dill, horseradish.	355
Reindeer, mushroom, beetroot, green mizuna, juniper.	365
Quail, broccoli sprouts, spinach, lemon thyme, chicken jus.	355
Linguine, sage, tuscan kale, butter, parmesan.	245
Creamed coco beans, celery, oyster mushrooms, kale, lovage, havgus cheese.	255

## Desserts

Almnäs tegel & mountain honey.	95
Chocolate truffle.	55
Vanilla ice cream, sea buckthorn, cloudberries.	100
Chocolate & caramel tart.	130
Banana cake, miso, caramel, cream.	120