

## Lunch

Fish stew, halibut, salmon, fennel, celery, leek, aioli	195
Celeriac, mushrooms, chanterelles, butter sauce, spinach, sunflower seeds	185
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, pecorino, capers, sunflower vinaigrette, bread crumbs.	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, tomato, fennel, celery, artichoke.	355
Reindeer, mushroom, beetroot, green mizuna, juniper.	365
Guinea fowl, carrot, chard, green pepper, sherry.	360
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
Blood orange sorbet, citrus, rosemary, cream.	110
Chocolate & caramel tart.	130
Banana cake, miso, caramel, cream.	120