

Lunch

Deepfried haddock, tomato aioli, tomato, cured lemon, potato, tarragon.	195
Pasta Conchiglie, chanterelle, baby spinach, parsley, Havgus cheese.	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, 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, vanilla ice cream.	120