

A LA CARTE

SEVERED FROM 17:00-22:00

STARTER	SCALLOPS	199
	<i>Airy shellfish sauce, fennel crudité, spring onion, herb oil, crispy vegetable chips</i>	
	1, 5, 8, 9, 10	
	BEEF CARPACCIO	209
	<i>Fried cauliflower, tarragon mayo, potato crisps, pickled chives and grated västerbotten cheese.</i>	
	1, 2, 6, 11, 14	
	CHARCUTERIE - PERFECT FOR SHARING	345
	<i>Two types of cured meats, three types of cheese, three types of sides & the house's crisp bread.</i>	
	1, 2, 6A, 11, 12, 13, 14	
MAIN COURSES	GRILLED BEEF	379
	<i>Potato cream with spring onions, grilled asparagus and broccolini, crispy potato, red wine sauce.</i>	
	1, 10, 11, 14	
	KLIPPFISK FROM TASTE OF NORTH	379
	<i>Pea puree, crushed small potatoes with browned butter and bacon, kale, hollandaise.</i>	
	1, 2, 7	
	GRILLED WHALE	369
	<i>Fried potato boats turned in garlic and coriander mayo, pak choi, fried oyster mushrooms, pepper glaze.</i>	
	1, 2, 5, 11, 12	
	GRILL PLATEAU (FOR A MINIMUM OF 2 PEOPLE)	399
	<i>Grilled beef, pork and sausage, asparagus, fried corn with brown butter and tajin, potato cream with spring onion, salad with tomato, pickled red onion and potato crisp, red wine sauce.</i>	
	1, 5, 10, 11, 14	
	FISH OF THE DAY	369
	<i>Roasted small potatoes, grilled cabbage with pickled red onion, hollandaise, bonito flakes.</i>	
	1, 2, 7, 14	
	GRILLED CABBAGE	289
	<i>Pea puree, roasted small potatoes with chimichurri and cashew nuts, grilled vegetables, hollandaise and crispy kale.</i>	
	1, 2, 4F, 5, 10, 14	
DESSERTER	MASCARPONE PANNA COTTA	189
	<i>Coffee ice cream, cocoa, coffee and caramel sauce with grappa, sweet crumble.</i>	
	1, 2, 6	
	CHOCOLATE FONDANT	189
	<i>Caramelized white chocolate, strawberry coulis and strawberry sorbet.</i>	
	1, 2, 6	

1 MILK	4A ALMONDS	4E PECAN	6 GLUTEN	6D OAT	9 MOLLUSCS	13 LUPINE
2 EGG	4B WALNUTS	4F CASHEW	6A WHEAT	6E SPELLED	10 CELERY	14 SULFITE
3 PEANUTS	4C PISTACHIO	4G PINE NUT	6B BARLEY	7 FISH	11 MUSTARD	(V) VEGETARIAN
4 NUTS	4D HAZELNUT	5 SOY	6C RYE	8 SHELLFISH	12 SESAME SEEDS	