

Pre dinner Cocktails

MARILYN MONROE

vanilla vodka, passion fruit liqueur,
vanilla sugar, passion fruit purée,
sugar, egg white, sparkling wine

SIR ANDERS

pisco, chambord, lime, sugar

SMOKING HOT

mezcal, cointreau, lime, agave, chili

SEK 145

Starters

CHARRED CARPACCIO

mushroom crème, truffle pecorino,
marcona almonds, rocket

SEK 155

GRILLED GAMBAS

salsa, aioli, grilled focaccia

SEK 165

STEAK TARTARE

raw aged sirloin steak,
soy & sesame reduction, cucumber,
jerusalem artichoke, lime mayonnaise

SEK 175

MUSHROOM TOAST

creamy mushrooms,
bleak roe from bottenviken,
butter-fried sourdough bread, parmesan

SEK 185

IBERICO BELLOTA

iberico ham (approx. 40g), air-dried for 36
months, olives, marcona almonds

SEK 195

LOBSTER

half lobster au gratin,
salsa, aioli, grilled focaccia

SEK 245

Oysters

Super Chironfils No:3,
Marennes, France

AU NATUREL

shallot vinegar, lemon

DEEP-FRIED

aioli, lemon

AU GRATIN

chimichurri, lemon

SEK 45 each

ANY 3

1 GLASS MOËT CHANDON

SEK 265

ANY 9

1 BOTTLE MOËT CHANDON

SEK 1.250

Sharing is Caring

Minimum 2 people.

MIXED MEAT

tender club steak, aged on the
premises, pluma, rack of lamb

SEK 395/person

MIXED WAGYU

japanese A5, flap steak, zabuton

SEK 795/person

MIXED SEAFOOD

whole grilled fish, lobster, gambas

SEK 395/person

THE GRILL

RACK OF LAMB

(approx. 300g)

SEK 385

RIB EYE

entrecôte (approx. 250g)

SEK 330

SIRLOIN

tender sirloin steak, aged on the premises,
21 days (approx. 250g)

SEK 345

T-BONE STEAK

sirloin steak and fillet of beef on the bone,
aged on the premises (approx. 500g)

SEK 485

TENDERLOIN

fillet of beef (approx. 250g)

SEK 395

PLUMA

iberico pork (approx. 250g)

SEK 295

TUNA

yellowfin tuna (approx. 200g), salsa

SEK 275

GAMBAS

red shrimp caught at sea,
salsa, aioli, lime

SEK 285

WHOLE FISH

whole grilled fish (approx. 500g),
salsa, herb & garlic butter

SEK 295

LOBSTER

whole lobster, salsa, aioli

SEK 475

★ ★ ★ WAGYU

JAPANESE WAGYU

A5 (approx. 100g)

SEK 480

AMERICAN WAGYU

FLAP STEAK

from snake river farm (approx. 200g)

SEK 545

ZABUTON

from snake river farm (approx. 200g)

SEK 575

Chef's Choices

FLAP STEAK

potato gratin, grilled pointed peppers,
creamed onions, pepper sauce

SEK 295

GRILLED BURGER

prime rib – 90% smoked pork belly, 10%
cheddar cheese, dijonnaise, pickled gherkin,
silverskin onion, truffle crème, fries

SEK 225

HALIBUT

char-grilled halibut, mushrooms, red wine
reduction, new potatoes tossed in herbs,
chanterelle butter, trout roe

SEK 325

Vegetarian

RISOTTO

truffle risotto, mushrooms,
marcona almonds, truffle pecorino,
chanterelle butter, rocket

SEK 225

VEGGIE BURGER

grilled halloumi, tomato salsa, aioli,
pickled gherkin, truffle crème, fries

SEK 225

Side Dishes

- béarnaise sauce
- red wine sauce
- pepper sauce
- bbq sauce
- aioli
- truffle crème
- chimichurri
- herb & garlic butter
- chilli béarnaise sauce
- dijonnaise

SEK 35 each

- fries
- new potatoes tossed in herbs
- crispy artichoke with
truffle and parmesan
- pimientos de padrón
- creamy mushrooms
- tomato salad with truffle pecorino

SEK 40 each

- truffle- & parmesan croquettes
- sweet potato fries
- potato gratin
- grilled halloumi
- grilled focaccia with aioli
- truffle risotto
- grilled vegetables
- pimientos de padrón "KOL-style"

SEK 45 each

After dinner Cocktails

ITALIAN BREAKFAST

limoncello, kahlua, cream,
espresso, chocolate bitters

SEA SALT

dark rum, butterscotch, averna,
vanilla sugar, orange bitters

CREAMY CACAO

amaretto, crème de cacao brown,
chocolate bitters, cream, milk

SEK 145

After Grill

CRÈME BRÛLÉE

raspberry sorbet, crumble

SEK 125

PEACH MELBA

grilled peach, vanilla ice cream,
raspberries, crushed vanilla cookies

SEK 125

CHOCOLATE

chocolate & peanut parfait,
coconut sorbet, chocolate sauce

SEK 130

ICE CREAM/SORBET

SEK 35/scoop

CHOCOLATE TRUFFLE

SEK 35 each