

Pre dinner Cocktails

MARILYN MONROE

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

KOLADA

white rum, coconut liqueur, pineapple, lime,
sugar, coconut foam

WHEN U WISH UPON A BAR

blue velvet gin, lime, honey, salt

SEK 160

Starters

CHARRED CARPACCIO

chanterelle crème, västerbotten crisps,
marcona almonds, parmesan, arugula

SEK 165

GRILLED GAMBAS

salsa, aioli, grilled focaccia

SEK 175

COLD CUTS

cured meats, pickles, mature cheese,
focaccia, marcona almonds

SEK 180

MUSHROOM

mushroom tartare, vendace roe,
dill crème, hazelnut crumble

SEK 185

STEAK TARTARE

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

SEK 185

LOBSTER

half lobster au gratin,
salsa, aioli, grilled focaccia

SEK 249

Oysters

Bouzig No:3,
Occitanie, France

AU NATUREL

shallot vinegar, lemon

DEEP-FRIED

aioli, lemon

AU GRATIN

chimichurri, lemon

SEK 45 each

ANY 3

1 GLASS PHILIPPONNAT NON DOSÉ

SEK 269

ANY 9

1 BOTTLE PHILIPPONNAT NON DOSÉ

SEK 1.255

Sharing is Caring

Minimum 2 people.

MIXED MEAT

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

SEK 425/person

MIXED WAGYU

japanese sirloin steak A5, flap steak, zabuton

SEK 845/person

MIXED SEAFOOD

whole grilled fish, lobster, gambas

SEK 425/person

THE GRILL

PLUMA

iberico pork (approx. 250g)

SEK 299

RIB EYE

entrecôte (approx. 250g)

SEK 335

SIRLOIN

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

SEK 349

RACK OF LAMB

(approx. 300g)

SEK 390

T-BONE STEAK

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

SEK 535

TUNA

yellowfin tuna (approx. 200g), salsa

SEK 279

GAMBAS

red shrimp caught at sea,
salsa, aioli, lime

SEK 295

WHOLE FISH

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

SEK 299

LOBSTER

whole lobster, salsa, aioli

SEK 480

WAGYU

JAPANESE WAGYU

sirloin steak A5 (approx. 100g)

SEK 595

AMERICAN WAGYU

zabuton from
snake river farm (approx. 200g)

SEK 579

AUSTRALIAN WAGYU

flap steak from
king river farm (approx. 200g)

SEK 550

Chef's Choices

FLAP STEAK

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

SEK 315

GRILLED BURGER

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

SEK 249

COD

seared cod, cauliflower purée,
mushrooms, herb-tossed new potatoes,
browned soy butter, trout roe

SEK 345

Vegetarian

RISOTTO

truffle risotto, mushrooms, grilled pointed
cabbage, hazelnuts, parmesan, arugula

SEK 255

VEGGIE BURGER

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

SEK 249

Side Dishes

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

SEK 39 each

- fries
- new potatoes tossed in herbs
- crispy artichoke, truffle, parmesan
- pimientos de padrón
- tomato- & mozzarella salad
- sautéed mushrooms, parmesan

SEK 45 each

- truffle- & parmesan croquettes
- sweet potato fries
- potato gratin
- grilled halloumi
- grilled focaccia, aioli
- truffle risotto
- grilled vegetables

SEK 49 each

After dinner Cocktails

BRACE YOURSELF

butterscotch, creme de cacao brown,
lime, cocoa bitters

HAZEL

creme de cacao brown, frangelico,
amaretto, orange bitters, cocoa bitters

COFFEE & CIGARETTES

espresso liqueur, smoky whisky,
lemon, cane sugar, salt, cocoa bitters

SEK 160

After Grill

CRÈME BRÛLÉE

raspberry sorbet, crumble

SEK 129

CHOCOLATE

chocolate sorbet, pistachio brownie,
chocolate crème, licorice crumble,
raspberry gelée

SEK 135

APPLE

apple compote, vanilla ice cream,
cardamom crumble, caramel sauce

SEK 135

ICE CREAM/SORBET

SEK 39/scoop

CHOCOLATE TRUFFLE

SEK 39 each

