

Pre dinner Cocktails

MARILYN MONROE

koskenkorva vanilla vodka, kron passion,
passion fruit pure, lemon, sugar, egg white,
sparkling wine

BERRY NICE

cointreau, chambord,
lime, lingonberry

ALMOND DUPLANTIS

disaronno amaretto, planteray oftd, lime,
cane sugar, egg white

SEK 160

Starters

CHARRED CARPACCIO

seared beef, chanterelle crème,
marcona almonds, parmesan, arugula

SEK 165

GRILLED GAMBAS

wild-caught red prawns in the shell,
salsa, aioli, grilled focaccia

SEK 175

COLD CUTS

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

SEK 180

CROQUETAS

mushroom croquetas, cured ham,
nduja mayo, autumn truffle

SEK 180

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 295

ANY 9

1 BOTTLE PHILIPPONNAT NON DOSÉ

SEK 1.495

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

wild-caught red prawns in the shell,
salsa, aioli, lime

SEK 295

WHOLE FISH

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

SEK 299

LOBSTER

whole lobster au gratin, salsa, aioli

SEK 480

WAGYU

JAPANESE WAGYU

sirloin steak A5 (approx. 100g)

SEK 595

AMERICAN WAGYU

zabuton from
snake river farms (approx. 200g)

SEK 579

AUSTRALIAN WAGYU

flap steak from
king river farms (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 loin, new potatoes, browned
butter, yellow beets, mushrooms,
chanterelle crème, red wine reduction

SEK 355

Vegetarian

RISOTTO

truffle risotto, mushrooms,
yellow beets, autumn truffle, lemon oil,
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

BUTTER MY BISCUIT

butterscotch, bumbu rum, averna,
cane sugar, sea salt

KEEP ME UP

cazcabel coffee tequila, licor 43,
espresso, lemon

SHAKE IT TIL U MAKE IT

licor 43, cream, milk, strawberry

SEK 160

After Grill

CRÈME BRÛLÉE

raspberry sorbet, crumble

SEK 129

APPLE PIE

apple, crumble, vanilla ice cream,
almond crème

SEK 135

CHOCOLATE SUNDAE

chocolate ice cream, swedish chocolate
brownie, chocolate sauce, fresh berries,
toasted white chocolate

SEK 135

ICE CREAM/SORBET

SEK 39/scoop

CHOCOLATE TRUFFLE

SEK 39 each

DO YOU HAVE ANY ALLERGIES?

Use this QR code to
find out more about the
allergens in our menu.

If you have questions
about the country of
origin, please ask our staff.



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