

FÖRDRINKAR

All cocktails can be made non-alcoholic.

STOCKHOLM SOUR	190 / 85
Grey Goose vodka, fläder, aperitivo, citron, socker & äggvita <i>Grey Goose vodka, Elderflower, Aperitivo, Lemon, Sugar & Eggwhite</i>	
ANTIDOTE	190 / 85
Bombay gin, kaffir lime, mango & kokosskum <i>Bombay Gin, Kaffir Lime, Mango & Coconut foam</i>	
PUPPET MASTER	190 / 85
Makers Mark Bourbon, shiso, svartvinbär, blåbär & mynta <i>Makers Mark Bourbon, Shiso, Black Currant, Blueberry & Mint</i>	

SNACKS

BAGEL	95
Nygräddade bagels serveras med vispat smör & sesamfrön <i>Fresh baked bagels with butter & sesame</i>	
LÖJROMSCHIPS	195
Chips med löjrom, gräddfil, picklad rödlök, dill & gräslök <i>Chips with bleak roe, sour cream, pickled red onion, dill & chives</i>	
KROKETTER	145
Svamp, tryffel, picklesgéle & riven parmesan <i>Croquettes with mushrooms, truffle, pickled gelée & parmesan cheese</i>	
GRATINERADE OSTRON	75/ST • 165/3 ST
Gruyèrekram, picklad lök, jalapeño & parmesan <i>Gratin oyster with gruyère, pickled onion, jalapeño & parmesan</i>	
BOQUERONES	105
Rostat vitlöksbröd & citron <i>Boquerones with roasted garlic bread & lemon</i>	
OLIVER	75
MARCONAMANDLAR	85

CAVIAR

BAERII CLASSIC 28 G ANNA DUTCH

Smörstekt toast, hackad silverlök & smetana
Served with butter fried toast, onion & smetana

795

FÖRRÄTTER

BURRATA	195
Tomatcrème, krispig sallad, pistou & briochekrutonger <i>Burrata with tomato crème, crispy salad, pistou & brioche croutons</i>	
ESCARGOT	215
Gratinerade franska sniglar i vitlökssmör, persilja, schalottenlök & levain <i>Escargot with garlic, parsley, shallot & levain</i>	
GAMBAS "PIL PIL"	225
Chili, vitlök & grillad levain <i>Gambas "Pil pil" with chili, garlic & grilled levain</i>	
TOAST SKAGEN	225 / 335
Smörstekt toast, kalixlöjrom & citron <i>Toast skagen with bleak roe & lemon</i>	
KALIXLÖJROM	365
Smörstekt toast, hackad silverlök, citron & smetana <i>Butter fried toast, chopped silverskin onion, lemon & smetana</i>	
PELLE JANSSON	375
Oxfilé, dijonnaise, lök, äggula, löjrom, gräslök, toast & pepparrot <i>Beef, dijonnaise, onion, egg yolk, bleak roe, toast & horseradish</i>	
CHARK	225
Serrano, Coppa, Tryffelsalami, oliver & banderillas <i>Serrano, Coppa, Truffle salami, olives & banderillas</i>	
RÅBIFF	225 / 335
Schalottenlök, kapis, cornichon, cognacspetsad chilimajonnäs & persilja (hel serveras med pommes frites) <i>Beef tartar with shallot, capers, cornichon, Cognac-laced chili mayonnaise & parsley (whole served with French fries)</i>	

SKALDJUR



OSTRON

FINE DE CLAIRE NO3

Mignonette, citron & Tabasco

55/ST

3 ST / 145 • 6 ST / 255 • 12 ST / 475

Ostron är ett s.k. högrisk-livsmedel och kan orsaka allergiska reaktioner, särskilt i kombination med alkohol.
Oysters are a so-called high-risk food and can cause allergic reactions, especially when combined with alcohol.



KOKT HUMMER

Aioli, citron & smörstekt levainbröd, pommes frites
Aioli, lemon & butter fried levain, French fries

325 / 575

HUVUDRÄTTER

VARIATION PÅ JORDÄRTSKOCKA	295
Picklade smålökar, rostade hasselnötter & vit soyaemulsion <i>Variation of Jerusalem artichoke with pickled onions, roasted hazelnuts & white soy emulsion</i>	
BAKAD RÖDING	375
Sandefjordssås, löjrom, forellrom, grillad fänkål, crudité, spenat & kokt potatis <i>Baked char with Sandefjord sauce, bleak roe, trout roe, grilled fennel, crudité, spinach & boiled potatoes</i>	
SMÖRSTEKT GÖS	395
Svampvelouté, smörstekta kantareller, rostad romanesco & potatispuré <i>Butter fried pike perch, mushroom velouté, butter fried chanterelles, roasted romanesco & potato purée</i>	
KALVSCHNITZEL	355
Asiatisk råkostsallad, sojasmör, sesam, koriander & srirachamajonnäs <i>Veal schnitzel with Asian salad, soy butter, sesame, cilantro & sriracha mayonnaise</i>	
GRILLAT HJORTINNANLÅR	395
Grillat hjortinnanlår med rostad skogssvamp, portvinssky, friterad jordärtskocka & potatiskaka <i>Grilled venison with roasted wild mushrooms, port wine reduction, deep fried Jerusalem artichoke & potato cake</i>	
BIFF RYDBERG	485
Senapskräm, äggula, pepparrot, smörkokt lök & råstekt potatis <i>Beef Rydberg with mustard crème, yolk, horseradish, butter boiled onion & pan-fried potatoes</i>	
VÅRKYCKLING	395
Cassoulet, Merguez, cocobönor, rökt fläksida, tomat & brynt smör <i>Chicken with cassoulet, Merguez, coco beans, smoked pork belly, tomato & browned butter</i>	
OXKIND ROSSINI	415
Rödvinssärad oxkind Rossini, halstrad anklever, färsk tryffel & tryffelpuré <i>Red-wine braised beef cheek Rossini with seared foie gras, fresh truffle & truffle purée</i>	
ENTRECÔTE	495
Uruguay entrecôte serveras med tomat sallad, béarnaisesås & pommes frites <i>Grilled ribeye with tomato salad, béarnaise sauce & french fries</i>	

T-BONE

Grillad T-bone, wagyu King river Australien, rödvinssky, mixsallad, parmesanpommes, grillad citron, béarnaisesås
(Rekommenderas för 2–3 personer)

Grillad T-bone, wagyu King river Australia, with red wine reduction, béarnaise sauce, salad, grilled lemon & French fries with parmesan
(Recommended for 2–3 people)

1995



Fråga oss gärna om ursprung på vårt kött och informera oss om eventuella allergier.
Feel free to ask us about the origin of our meat & inform us about any allergies