

FÖRDRINKAR

All cocktails can be made non-alcoholic.

STOCKHOLM SOUR		190 / 85
Grey Goose vodka, fläder, aperitivo, citron, socker & äggvita		
Grey Goose vodka, elderflower, aperitivo, lemon, sugar & egg white		
ANTIDOTE		190 / 85
Bombay Sapphire gin, kaffir lime, mango & kokosskum		
Bombay Sapphire gin, kaffir lime, mango & coconut foam		
PUPPET MASTER		190 / 85
Maker’s Mark Bourbon, shiso, svartvinbär, blåbär & mynta		
Maker’s Mark bourbon, shiso, black currant, blueberry & mint		

SNACKS

BAGEL		95
Nygräddade bagels toppade med pumpakärnor, solrosfrön & tomatkräm		
Freshly baked bagels topped with pumpkin seeds, sunflower seeds & tomato cream		
BOQUERONES		105
Rostat vitlöksbröd & citron		
Boquerones with roasted garlic bread & lemon		
LÖJROMSCHIPS		195
Chips med löjrom, gräddfil, picklad rödlök, dill & gräslök		
Chips with bleak roe, sour cream, pickled red onion, dill & chives		
KROKETTER		145
Svamp, tryffel, picklesgelé & riven parmesan		
Croquettes with mushrooms, truffle, pickled jelly & parmesan cheese		
CHARK		225
Bayonneskinka, Rosette de Lyon, Coppa de bigorre, oliver & cornichons		
Bayonne ham, Rosette de Lyon, Coppa de bigorre, olives & cornichons		
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		
Burrata with tomato crème, crispy salad, pistou & brioche croutons		
ESCARGOT		215
Gratinerade franska sniglar i vitlökssmör, persilja, schalottenlök & levain		
Escargot with garlic, parsley, shallot & levain		
GAMBAS "PIL PIL"		225
Chili, vitlök & grillad levain		
Gambas "Pil pil" with chili, garlic & grilled levain		
TOAST SKAGEN		225 / 335
Smörstekt toast, kalixlöjrom & citron		
Butter fried toast with bleak roe & lemon		
KALIXLÖJROM		365
Smörstekt toast, hackad silverlök, citron & smetana		
Butter fried toast, chopped silver onion, lemon & smetana		
PELLE JANSSON		375
Oxfilé, dijonnaise, lök, äggula, löjrom, gräslök, toast & pepparrot		
Raw beef, dijonnaise, onion, egg yolk, bleak roe, chive, toast & horseradish		
ANKLEVERTERRINE		275
Sallad med honungs- och rosmarinsvinägrett, rostad brioche & portvinsgelé		
Foi gras with honey and rosmary vinaigrette, brioche bread and port wine jelly		
RÅBIFF		225 / 335
Schalottenlök, kapis, cornichon, konjaksspetsad chilimajonnäs & persilja		
(hel serveras med pommes frites)		
Beef tartare with shallot, capers, cornichon, cognac-laced chili mayonnaise & parsley		
(whole served with french fries)		

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 considered a high-risk food and can cause allergic reactions, especially when combined with alcohol.

GRATINERADE OSTRON

Gruyèrekräm, picklad lök, jalapeño & parmesan

Gratin oyster with gruyère, pickled onion, jalapeño & parmesan

75/ST • 165/3 ST

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

T-BONE

Grillad T-bone, wagyu King River Australien, rödvinssky, béarnaisesås, mixsallad, grillad citron & parmesanpommes

(Rekommenderas för 2–3 personer)

Grilled 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