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, kapris, 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

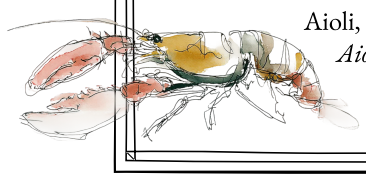
Ostron är ett s.k. högrisk-livsmedel och kan orsaka allergiska reaktioner, särskilt i kombination med alkohol.

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
Sandefjordsås, löjrom, forellrom, grillad fänkål, crudité, spenat & kokt potatis
Baked char with Sandefjord 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 fläsksida, tomat & brynt smör
Chicken with cassoulet, merguez, coco beans, smoked pork belly, tomato & browned butter

OXKIND ROSSINI 415
Rödvinsbräserad 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 tomatsallad, 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