

SNACKS

MARCONA MANDLAR, 45 kr
Marcona almonds

GORDAL OLIVER, 55 kr
Olives from Salamanca

BOQUERONES, 95 kr
Med persilja & espalettechili.
Boquerones with parsley & espalette chili

PATA NEGRAKROCKETTER, 125 kr
På carnaroliris med tryffelmajonnäs
Pata negra croquettes on carnaroli rice with truffle mayonnaise

LANTCHIPS, 105 kr
Med löjromsdipp
Potato chips with roe dip

PIMIENTOS DE PADRON, (veg) 65 kr
Pimientos de padron

HUMMOUS, (veg) 55 kr
med libabröd
Hummous with Liba bread

COCKTAILS

MOSCOW MULE 159
Stolichnaya vodka, lime, ginger beer

NEW YORK SOUR 159
Four rose's bourbon, lemon, sugar, egg white, red wine

SOUTH SIDE 159
Beefeater gin, mint, lemon, sugar

OLD FASHIONED 159
Four rose's small batch, angostura bitters, sugar

YUZU MARGARITA 159
Olmecca reposado tequila, yuzu, lemon, ginger, egg white

AVIATION 159
Beefeater gin, violette, maraschino, lemon

PP DAIQUIRI 159
Plantation pineapple rum, lime, pineapple, eggwhite, peychaud's bitters

GIN YANG 159
Beefeater gin, lychee, elderflower, ginger, lemon

DARK n STORMY 159
Gosling's rum, lime, sugar, ginger, angostura bitters, ginger beer

ABSOLUT CLOVER 159
Absolut vodka, raspberry, lemon, sugar, egg white

CARAMEL ESPRESSO MARTINI 159
Stolichnaya caramel, espresso, kablúa, sugar

EGGS

EGGS & TRUFFLE, 155 kr
Poached eggs on toast,
hollandaise sauce & black truffle

EGGS FLORENTINE, 165 kr
Poached eggs on English muffin with spinach & hollandaise sauce

EGGS BENEDICT, 175 kr
Poached eggs on English muffin with smoked ham & hollandaise sauce

EGGS ROYALE, 175 kr
Poached eggs on English muffin with smoked salmon & hollandaise sauce

PLAIN OMELET, 95 kr

OMELETTE, GRÖN SPARRIS & PECORINO, (veg) 165 kr
Omelet with green asparagus & pecorino cheese

OMELETTE, VARMRÖKT LAX & SPENAT, 175 kr
Omelet withsmoked salmon & spinach

OMELETTE, PARMESAN & RÖKT SKINKA, 155 kr
Omelet with parmesan cheese & smoked ham

STARTERS

BUFFELMOZZARELLA, (veg) 165 kr
Med apelsinfilé, pinjenötter, honung & basilika
Buffalo mozzarella with filet of orange, pine nuts, honey & basil

KALIXLÖJROM
Från Junkö, sverige med tillbehör
30g / 255 kr 100g / 845 kr
Kalix roe from Junkö, Sweden

STÖRRÖM
Odlad i Finland med tillbehör
30g / 695 kr
Carelian Caviar from Finland

ARGENTINSK RÖDRÅKA "PIL PIL", 155kr
Med chili- & vitlökssmör
Scarlet shrimps with chili- & garlic butter

CHARKUTERIER, 215 kr
Blandade charkuterier med oliver
Assorted cold cuts with olives

SNAPPER CRUDO, 165 kr
Med rimmad vattenmelon, chipotle, sesam & mynta
Snapper crudo with cured watermelon, chipotle, sesame & mint

FRITERAD ZUCCHINIBLOMMA, (veg) 165 kr
Med zucchini, parmesan, citron & olivolja
Deep fried zucchini flower with zucchini, parmesan cheese, lemon & olive oil

1/2 RÅBIFF, 175 kr
Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta
Steak tartar with baked yolk, fried capers, planed red onions & yellow beetroot

MAINS

GRILLAD PIGGVAR, 375 kr
Med smörstekt vit sparris, kapris & grillad citron
Grilled turbot with white asparagus, capers & lemon

TORSK, 345 kr
Med brynt smör, gröna bönor, pepparrot & dill
Skrei cod with browned butter, green beans, horseradish & dill

ROTISSERAD KYCKLING, 235 kr
Med gurka, mynta, granatäpple, fetaost, harissa & potatis
Rotisserie grilled chicken with cucumber, mint, pomegranate, feta cheese, harissa & potato

1/1 RÅBIFF, 265 kr
Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta
Steak tartar with baked yolk, planed red onions, fried capers & yellow beetroot

CARPACCIO (rå), 295 kr
Med tryffel, parmesan, pinjenötter, rostad lök, ruccola & selleri
Carpaccio on beef (raw), truffle, parmesan cheese, pine nuts, roasted onions, rocket salad & celery

VÅRLAMM PÅ SPETT, 255 kr
Med honung, jalapeno- och timjan glaze, morot, kikärta & lardo
Spring lamb skewer with honey, jalapeno & thyme glaze, carrot, chickpea & lardo

GRILLAD KALV "ASIAN STYLE", 255 kr
Med chili, soyabrynt smör, grön papaya, koriander & sriracha majonnäs
Grilled veal "asian style" with soy browned butter, cilantro, green papaya & sriracha mayonnaise

OSTBURGARE, 235 kr
På högrev med bacon, majonnäs, spicy ketchup & pommes frites
Cheeseburger with bacon, mayonnaise, spicy ketchup & french fries

HÄNGMÖRAD ENTRECÔTE, 395 kr
Med ramslök, tomat, vitlök, brytbönor, friterad purjolök & pommes frites
Striploin with ramson, tomato, garlic, snap beans,

SIDES

POMMES FRITES, 45 kr
French fries

SI FRIES, 85 kr
Med parmesan, gräslök & majonnäs
Fries with parmesan, chives & mayonnaise

MIXSALLAD, 55 kr
Mixed salad

PARMESAN & RUCCOLASALLAD, 65kr
Parmesan cheese & rocket salad

MAJONNÄS, 45 kr
Mayonnaise

SALADS & GREENS

MIDDAG

VIT SPARRIS (veg) 265 kr
Med beurre blanc, spenat, kryddkrasse, salta mandlar & rivet ägg
White asparagus with beurreblanc, spinach, cress, almonds & egg

RÄKSALLAD, 245 kr
På rostad majs, grön sparris, sockerärter, rädisor & gräslöksdressing
Shrimp salad with roasted corn, green asparagus, sugar pea, radishes & chive dressing

GULBETSTARTAR (vegan) 265 kr
På rökta och picklade betor med pepparrotsmajonnäs, friterad kapris, kryddkrasse, rostad lök & pommes frites
Yellow beat tartar on smoked and pickled beetroots with horseradishmayonnaise, deep fried capers, cress, roasted onions & French-fries

SVENSK FALAFEL, (vegan) 255 kr
Med grönärter, dill, pressgurka, pepparrot & hasselnöt
Swedish falafel with green peas, dill, preserved cucumber, horseradish & hazelnuts

Är du allergisk, fråga personalen!

DESSERTS

OSTAR, 155 kr p/p
Assorted cheeses, 155 kr p/p

RABARBER, 125 kr
Med pinocchio bakelse, vaniljskum & libbsticka
Rhubarb with pinocchio pastry, vanilla foam & lovage

JORDGUBBSSEMIFREDDO, 125 kr
Med cirtoncurd, krossad maräng & råmarinerade jordgubbar
Strawberry Semifreddo with lemon curd, meringue & cured strawberries

CHOKLADCRÈME, 125 kr
Med hasselnötsglass & romkörsbär,
Chocolate cream with hazelnut ice cream & rum cherries

CRÈME BRÛLÉE, 105 kr

GLASS, 55 kr
Scoop of ice cream, various flavours

SORBET, 55 kr
Scoop of sorbet, various flavours

PETIT CHOUX, MED HALLONCURD 35 KR
Petit Choux, with raspberry curd

TRYFFEL, 35 kr
Truffle