

SMALL

cured meats (serrano gran reserva, salami spianata calabra, salami finocchiona, nduja, smoked heberlein sausage, cheese, olives and garlic bread) 190

shrimp toast skagen 160

beef tartare with gruyere, silver onions, brioche and dijonnaise 190

chèvre chaud with beets, walnuts and honey 160

pimientos de padrón with grilled lime and sea salt 100

chimay cheese with fig marmalade and seed crackers 100

french fries with mayonnaise 80

marinated olives 80

MAIN COURSES

beef tartare with gruyere, silver onions, brioche and dijonnaise 320

cod loin with hand-peeled shrimp, fennel, browned butter, dill and new potatoes 360

butter-baked cauliflower with parsnip purée, creamed kale, roasted hazelnuts and lemon cream 290

grilled merguez with mustard-glazed spring vegetables, roasted pepper and feta cream and charred leek 280

pepper-crusted beef tenderloin with cognac-flambéed pepper sauce, split beans and potato gâteau with västerbotten cheese 410

hamburger with havarti jalapeño cheese, chipotle dressing and fries

250 (200g) 290 (300g) 330 (400g)

ASPARAGUS

white asparagus with 63° egg, roe cream, browned butter and fried dill
190/320

white asparagus with seared salmon, sandefjord sauce, trout roe and chives
210/340

white asparagus with gran serrano reserva ham, parmesan, deep fried capers and ramson hollandaise
210/340

asparagus salad with hand-peeled shrimps, fennel, miso dressing, celery and croutons
280

whole portion is served with new potatoes

DESSERTS

crème brûlée 90

white chocolate pannacotta with strawberries and mint 90

deep fried brioche with vanilla ice cream, chocolate crumbles, cinnamon and caramel 90

sour beer sorbet or our homemade ice cream 70

chocolate truffle 40