



BUBBLES

NV, Brut Souverain, Henriot
175 kr / 1095 kr

NV, Passione Sentimento Prosecco Treviso
145 kr / 750 kr

NV, Cava Cuvée Barcelona 1872, Codorníu
145 kr / 750 kr



CAVIAR

- ROYAL SIBERIAN

30g, Toast, sour cream, white onion 700:-

15g, Tartelett, sour cream, chives 375:-

15g, Salted cucumber, sour cream, honey 375:-

SNACKS

SALTED CUCUMBER Sour cream, poppy seeds, honey 75:-

BOQUERONES Chive mayonnaise, potato crisps 95:-

TARTELETT Kalix bleak roe, sour cream, chives 130:-

CRISPY RINDS Truffle mayonnaise, parmesan cheese 75:-

CURED DUCKBREAST Grapes, espelette pepper 85:-

FOIE GRAS PARFAIT Croustade, cherry 105:-

SELECTED DELICACIES Served for two 650:-

STARTERS

KALIX BLEAK ROE 30g, sour cream, white onion, toast 295:-

SHELLFISH BISQUE Arctic char quenelle, pumpkin, zucchini, curry 235:-

GARLIC BREAD 'BIKINI' Fontine cheese, parmesan, parsley 135:-

MUHAMMARA Chickpeas, ricotta salata, capers, herb salad 155:-

STEAK TARTARE 'PELLE JANZON'

Kalix bleak roe, white onion, bread crumbs, egg yolk 235:-

PATÉ EN CRÛTE

Puff pastry, white port, foie gras, hazelnuts, cornichons, dijon, onion chutney 235:-

CHEESE

KALTBACH Almond, golden raisins, browned butter 140:-

BAKED CAMEMBERT Figs, honey, walnuts, crackers 180:-

BRILLAT SAVARIN 100g, fikonmarmelad, salta kex 225 kr

SHELLFISH

OSTRON 'FINE DE CLAIRE'

Served classic 45:-/a piece

OYSTERS 'ROCKEFELLER'

Hollandaise, spinach, breadcrumbs x3 195:-

BLUE MUSSELS 'AIL ET PERNOD'

Garlic butter, Pernod, parsley, sourdough bread 110:-

1/2 LOBSTER

Mayonnaise, lemon, sourdough bread 400:-

MAINS MEAT

SWEDISH MEATBALLS

Potato purée, cream sauce, lingonberries, pickled cucumber 235:-

STUFFED QUAIL

Foie gras, brussels sprouts, parsley root gratin, red wine sauce 475:-

STEAK TARTARE 'PARISIENNE'

Relish, horseradish ketchup, dijon, egg yolk, french fries 300:-

ÅG BURGER

Cheddar, pickles, onion, 'house sauce', french fries 245:-

PEPPER STEAK

Swedish sirloin, pepper sauce, kale, french fries 485:-

MAINS FISH & VEGETARIAN

ARCTIC CHAR

Pressed potato, butter sauce, green peas, horseradish, almond, trout roe 355:-

BACK OF COD

Sweet potato rouille, artichoke, fennel, blue mussel sauce 415:-

SCARLETTS PASTA

Olive oil, garlic, chili, parsley, bread crumbs, parmesan 225:-

CHOU FARCI

Mushrooms, roasted cream, mushroom broth, hazelnut, potato purée 255:-

LOBSTER & FRITES

Hollandaise, french fries, spinach- and parmesan salad 800:-

COEUR DE FILET PROVENÇALE

Swedish sirloin, fried potato, tomato salad, provençal butter 1350:-
(For two, must be pre-ordered at least 24 hours in advance)

Allergies? Please talk to your waiter!

STEAKS

ENTRECÔTE 250g, Sweden 455:-

'STEAK MINUTE' Tenderloin 200g, Sweden 325:-

Served with tomato salad, red wine sauce, your choice of
sauce bearnaise or *Café de Paris-butter* and one side order.

SIDES

Potato purée 50:-

French fries 'persillade' 50:-

Spinach- and parmesan salad 50:-

Parsley root gratin 55:-

Deep fried brussels sprouts, espelette, garlic 45:-

