



BUBBLES

NV, Brut Souverain, Henriot 175 kr / 1095

NV, Passione Sentimento Prosecco 145 kr / 750

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



SNACKS

SALTED CUCUMBER Sour cream, poppy seeds, honey 85:-

BOQUERONES Ramson mayonnaise, potato crisps 100:-

TARTELETT Kalix bleak roe, sour cream, chives 135:-

CRISPY RINDS Wrångebäcks cheese, pickled onion 95:-

CURED DUCKBREAST Grapes, espelette pepper 95:-

RADISHES Salted butter 75:-

SELECTED DELICACIES Served for two 650:-

SHELLFISH

OYSTERS 'FINE DE CLAIRE' Served classic 45:-/a piece

OYSTERS 'ROCKEFELLER' x3 195:-
Hollandaise, spinach, breadcrumbs

BLUE MUSSELS 'AIL ET PERNOD'

Garlic butter, Pernod, parsley, sourdough bread 135:-

1/2 LOBSTER

Mayonnaise, lemon, sourdough bread 450:-

CHEESE

KALTBACH Almond, golden raisins, browned butter 140:-

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

BRILLAT SAVARIN 100g, figs marmelade, salted crackers 225:-

MAINS FISH & VEGETARIAN

ARCTIC CHAR

Cucumber, radish, apple, white wine sauce, pressed potato 365:-

BACK OF COD

Potato foam, broccoli, brussels sprouts, crayfish vinaigrette 425:-

'PASTA PESTO'

Ramson, pistachios, deepfried garlic, parmesan 235:-

'EAT YOUR GREENS'

White beans, brussels sprouts, pointed cabbage, ramson
fermented white asparagus 270:-

LOBSTER & FRITES

Hollandaise, french fries, spinach- and parmesan salad 825:-

CAVIAR - ROYAL SIBERIAN

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

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

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

STARTERS

KALIX BLEAK ROE 30g

Sour cream, white onion, toast 295:-

SALMON TARTARE

Pickled rhubarb, lovage, puffed rice, trout roe 185:-

GARLIC BREAD 'BIKINI'

Fontine cheese, parmesan, parsley 135:-

STEAK TARTARE 'PELLE JANZON'

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

MATJES HERRING

Onion tarte, browned butter, dill, ÅG cream cheese 175:-

WHITE ASPARAGUS

Browned Sandefjord sauce, lumpfish roe, pommes allumette 225:-

PATÉ EN CRÛTE

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

MAINS MEAT

SWEDISH MEATBALLS

Potato purée, cream sauce, lingonberries, pickled cucumber 245:-

CAESAR SALAD

Chicken club steak, guanciale, parmesan cheese, croutons 255:-

STEAK TARTARE 'PARISIENNE'

Relish, horseradish ketchup, dijon, egg yolk, french fries 315:-

ÅG BURGER

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

PEPPER STEAK

Swedish tenderloin, pepper sauce, kale, french fries 520:-

COEUR DE FILET PROVENÇALE

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

Any allergies in the party? Want to know where our meat comes from today? Please talk to your waiter!

STEAKS

ENTRECÔTE 250g, Sweden 465:-

'STEAK MINUTE' Sirloin 200g, Sweden 345:-

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

SIDES

Potato purée 55:-

French fries 'persillade' 55:-

Spinach- and parmesan salad 55:-

Caesar salad 55:-

Deep fried brussels sprouts, espelette, garlic 55:-

