

STARTERS

- Tomato Carpaccio (V) 145
Vierge sauce, stracciatella, oregano, sun-dried tomatoes
- Mushroom Toast (V) – 155 /Full 275
Levain bread, Västerbotten cheese cream, lemon-pickled onion, and chives
- Mini Lobster Roll 165
Brioche, celery, lobster mayonnaise, spring onion
- Tuna tartar 145
Kimchiglaze, spring onion, sesame
- Classic Steak Tartare Half – 175 / Full – 245
Dijonnaise, capers, shallots, cornichons, chives, cured egg yolk
(Full portion served with French fries)

MAIN COURSE

- Pasta pesto (V) 245
Zucchini, parmesan and pine nuts
- Arctic Char 365
Sandefjord sauce, trout roe, fennel, chives, boiled potatoes
- Iberico schnitzel 345
Red wine sauce, caper and anchovy butter and French fries
- Steak frits 375
Pepper sauce and French fries
- Iberico Secreto 375
Romesco sauce, smashed potatoes, salsa verde

FROM THE GRILL

- Entrecôte (Swedish, grade 4+ marbling, 250 g) 425 (add on 100 on package menu)
- Striploin (Argentina, grain-fed 200 days, 250 g) 395 (add on 50 on package menu)
- Tuna steak 325
- Flap steak 395
- Beef Tenderloin 550 (add on 100 on package menu)
- Sides
Caesar salad 55 - Green salad 45 - Tomato salad 65 - French fries 55 - New potatoes 45
Red wine sauce 35 - Pepper sauce 45 - Béarnaise sauce 45 - Truffle mayonnaise 35 - Chimichurri 45

DESSERTS

- Basque cheesecake 115
- Yogurt Panna Cotta 115
Strawberry sorbet, rhubarb
- Classic Crème Brûlée 105
- Pineapple Sorbet – 130
Coconut foam and 2 cl light rum
(add on 60 on package menu)
- Ice cream 115