

*hors-d'oeuvres*  
*snacks*

Dorsia oscietra caviar  
*Dorsia oscietra caviar*  
STEKT BRIOCHE, SYRAD GRÄDDE, GRÄSLÖK & CITRON  
*PANFRIED BRIOCHE, SOURCREAM, CHIVES & LEMON*  
30g 795 SEK

gillardeau ostron  
*gillardeau oysters*  
SCHALOTTENLÖKSVINÄGRETT & CITRON  
*SHALLOT VINAIGRETTE & LEMON*  
1 st 65 SEK  
6 st 350 SEK

mangalica  
*mangalica ham*  
50g 85 SEK  
salami med karljohansvamp  
*salami with porcini mushroom*  
50g 85 SEK

grillade havskräftor  
*grilled langoustines*  
KRONDILLSSMÖR & PARMIGIANO REGGIANO  
*CROWN DILL BUTTER & PARMIGIANO REGGIANO*  
4 st 285 SEK

*entrées*  
*förrätter*

caprese  
*caprese*  
SAN MARZANO-TOMAT, STRACCIATELLA, BASILIKA, CHILI & BALSAMICO  
*SAN MARZANO TOMATO, STRACCIATELLA, BASIL, CHILI & BALSAMIC VINEGAR*  
185 SEK

bläckfisk  
*octopus*  
OLIVER, MYNTA, KAPRIS & GRAVAD CITRON  
*OLIVES, MINT, CAPERS & CURED LEMON*  
195 SEK

vitello tonnato  
*vitello tonnato*  
SOTAD KALV, TONNATODRESSING, KRISPIG KAVRING, KRASSE & KAPRISBÄR  
*SEARED VEAL, TONNATO DRESSING, CRISPY RYE BREAD, CRESS & CAPER BERRIES*  
195 SEK

krabbarancini  
*crab arancini*  
KRABBA, TALEGGIO & ROSTAD PAPRIKAKRÄM  
*CRAB, TALEGGIO CHEESE & ROASTED RED PEPPER CREAM*  
220 SEK

anklår  
*duck Leg*  
SMETANA, BLÄMÖGELOST & NASHIPÄRON  
*SMETANA, BLUE CHEESE & NASHI PEAR*  
155 SEK

*trerätters middag*  
*three course menu*

695 SEK  
*selected wines*  
525 SEK

*plats principaux*  
*huvudrätter*

gratinerad hälleflundra  
*gratinated halibut*  
PARMESAN, RÄDISA, CHAMPAGNEVELOUTÉ, ÄNGSSYRA & VÄSTERÅSGURKA  
*PARMESAN, RADISH, CHAMPAGNE VELOUTÉ, WOOD SORREL & VÄSTERÅS CUCUMBER*  
485 SEK

entrecôte  
*ribeye steak*  
TOMATSALLAD, PEPPARSMÖR, RÖDVINSSÅS & FRITERAD POTATIS  
*TOMATO SALAD, PEPPER BUTTER, RED WINE JUS & FRIED POTATO*  
535 SEK

fyllda zucchiniblommor  
*stuffed zucchini flowers*  
GRILLAD ZUCCHINI, GETOSTTERRIN & SOLROSPESTO  
*GRILLED ZUCCHINI, GOAT CHEESE TERRINE & SUNFLOWER PESTO*  
325 SEK

*verdure de saison*  
*säsongens grönt*

vårkyckling  
*spring chicken*  
SOTAD SALLAD, ANJOVIS, GRAVAD CITRONAIOLI & KRUTONGER  
*CHARRED SALAD, ANCHOVY, CURED LEMON AIOLI & CROUTONS*  
275 SEK

halstrad tonfisk  
*seared tuna*  
OLIVER, SALLAD, KRASSE, ÄGG & NOBISDRESSING  
*OLIVES, SALAD, CRESS, EGG & NOBIS DRESSING*  
295 SEK

*desserts*  
*desserter*

jordgubbstarte  
*strawberry tarte*  
JORDGUBBSPANNACOTTA, BASILIKAKAKA & FÄRSKOST  
*STRAWBERRY PANNA COTTA, BASIL CAKE & CREAM CHEESE*  
165 SEK

blåbärsglass  
*blueberry ice cream*  
BLÅBÄRSKOMPOTT, VIT CHOKLAD & SALTOLA  
*BLUEBERRY COMPOTE, WHITE CHOCOLATE & SALTED CARAMEL*  
145 SEK

citronpossett  
*lemon posset*  
145 SEK

utvalda ostar  
*cheese*  
BRÖD & MARMELAD  
*BREAD & MARMELADE*  
85 SEK EN SORT  
225 SEK TRE SORTER