DARNIQUE.



vinvinvin

Gin&Tonic

The Green

Kapriol dry gin, citrusfruit, juniper 158 kr

The Red

Kapriol bloodorange/peach gin, dried peach, juniper 158 kr

The Pink

Kapriol grape/hibiskus gin, citrusfruits, hibiskus, juniper

BEFORE DINNER

A glass of dry cava 95 kr Miquel Pons Brut Nature Reserva

Crispy premium champagne 156 kr Gosset Grande Réserve

Fresh and spicy IPA from Gothenburg $85\ \mathrm{kr}$

Refreshing Slush? Frozcato 89 kr Cuba Libre 109 kr

PARTY MENU.

Sharing menu in five servings

The kitchens choice of snacks, three starters and one main course. A total of five servings to share amongst the table. The menu is served to the whole party.

395 kr / p.

CURIOUS WHICH DISHES THAT'S INCLUDED IN THE MENU?

Bleak roe cones with snacks,
Cured Salmon,
tartar of beef and of
course Potato Royal.
Main course Flank Steak.
No you have any allergies
please let us know

PACKAGE

WITHOUT THE DIZZINESS

(Non-Alcoholic) Sparkling wine, Non-Alcoholic beer, Non-Alcoholic wine, Kombucha and 100% blueberry

289 kr

WINE PACKAGE

Good 395 kr Better 650 kr

Shut-up-bottlepackage Daily price

OYSTERS & CHAMPAGNE

2 x Oysters 1 glass champagne 199 kr Oysters 35 kr / each.





Hello nice to meet you! On this page you will find both smaller dishes and bigger dishes. All the dishes are slightly smaller in size so you can enjoy several dishes during the evening. If you are interested in only eating smaller dishes and share, we recommend 3 smaller dishes per person. If you want a wine recommendation, please talk to anyone of us in the staff. Welcome!

4 X BLEAK ROE CONE

125 KR

Mini cones with bleak roe, smetana, red onion and chives

OYSTER

Oyster with shallot vinaigrette and lemon

35 KR/PER PIECE

FOIE GRAS A LA SAUTERNES

Butter fried brioche, duck liver terrine and Sauternes jelly

139 KR

LOBSTER MAC N CHEESE

Macaroni, cheese and lobster

149 KR

WATERMELON SALLAD

125 KR

WATE.

Melon \
and part

THE BEETS
Salt baked \(\)
and grat \(\) Melon with salted almonds, truffle mayo, prosciutto crisps, and parmigiano

120 KR

Salt baked beets, goat cheese curd, honey, walnuts and grated chevre

SALMON SASHIMI STYLE

145 KR

Salted salmon with cauliflower puré, pickled cauliflower, soy marinated trout roe, spring onions and sesame seeds

STEAK TARTAR A LA GRILL

129 KR

Steak tartar with pickled onions, onion rings, cress mayo and smoked beef butter

POTATO "ROYALE"

120 KR

Potato croquettes flavoured with truffles, Parmigiano served with truffle mayo, grated truffle Pecorino and pommes allumette

CHANTARELLO

139 KR

Chanterelle stew on grilled brioche with shallots, chives, parsley, pickled shiitake and parmesan cheese

FLANK STEAK

225 KR

Grilled flank steak with Västerbotten cheese cream, chanterelle mushrooms, smoked marrow, cressmayo, semi dried tomatoes and red wine sauce

CATCH OF THE DAY

215 KR

Served with deep fried new potatoes, broccoli, beurre nantaise with avruga caviar and radish

GNOCCHI ALLA CAPRESE

185 KR

Gnocchi, basil creme, parmigiano, mozzarella, tomatoes and pine nuts



WINE BAR MENU

Marcona almonds Crisps, different flavours

CHARCUTERIE With accessories CHEESE PLATTER With marmalade and hard bread CHEESE & CHARCUTERIE With accessories A PIECE OF CHEESE Ask the staff for available varietes SNACKS Green olives Gordal



SWEET

STRAWBERRY SYMPHONY 95 KR Roasted strawberry ice cream, fresh strawberries and strawberry tuile 95 KR PEACH MELBA Baked peach, creme chese sorbet, raspberry coulis candied pistachios CRÈME BRÛLÉE **75 KR** Simply **5 X CHEESE** 145 KR With accessories ONE SCOOP ICE CREAM OR SORBET **35 KR** Ask the staff

DESSERT WINE

Quinta Das Carvalhas LBV Porto 145 kr

Nivole, Moscato d'Asti Piemonte, Italy 95 kr

Château la Truffière, Monbazillac, France 95 kr

Famille Perrin, Muscat, Baumes de Venise Blanc 95 kr



25 KR

Something smashing after dinner!

CHOCOLATE TRUFFLE

Classic Irish coffee	Coffe	
135 kr	Regular Coffee	32 kr
	Espresso	29 kr
you can of course order	Cappuccino	35 kr
"Coffe-Karlsson" & Coffe Baileys	Latte	35 kr
also for the same price!		