

BARRIQUE.

Gin & Tonic etc.

Sneaky Syrup

Sazerac on ice, Rye Whiskey,
Absinthe and maple syrup.
142 kr

Peachy Lemon

Malfy Gin Limone flavored
with Sicilian lemons mixed with
super nice white peach beverage
158 kr

Luxury GT

Malfy Pink Grapefruit gin, tonic,
grapefruit and rosépepper
148 kr

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 the capital

86 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 WITCH DISHES

THAT'S INCLUDED IN THE MENU?

Bleak roe cones with snacks,
Rhyming smokey char,
tartar of beef and of
course Potato Royal.
Main course Sirloin.
Do you have any allergies
please let us know

PACKAGE WITHOUT THE DIZZINESS

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

289 kr

WINE PACKAGE

Good 395 kr

Better 650 kr

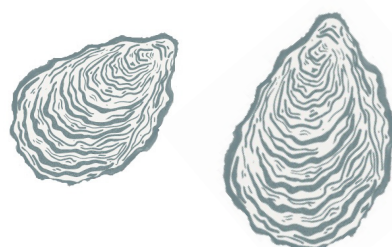
Shut-up-bottle-
package

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!

SMALLER

4 X BLEAK ROE CONE

125 KR

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

OYSTER

35 KR

Oyster with shallot vinegar and lemon

/STYCK

FOIE GRAS A LA SAUTERNES

139 KR

Butter fried brioche, duck liver terrine and Sauternes jelly

SWENGLISH BREAKFAST

155 KR

Pork, eggs, pommes allumette and browned butter

SARDELLINAS "SERRATS"

135 KR

Premium Sardines from Spain served with lemon and crispy bread

KARL-JOHAN MUSHROOM RAVIOLI

155 KR

Mushroom stuffed pasta, browned butter with hazelnuts and Gruyeres foam

GARDENTARTAR

115 KR

Celery, apple, cherry tomatoes, soy mayo, pickled red onion and deep fried silver onion

THE RHYMING SMOKED CHAR

145 KR

Salted and smoked char with dillcreme, pickled radish cucumber, soy marinated roe and dill crisp

STEAK TARTAR "LA MANCHA"

129 KR

Mix of Mangheco Cheese, spicy Chorizo, spicy mayo and pickled vegetables

POTATO "ROYALE"

120 KR

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

LOBSTERSOUP

139 KR

served with Cognac creme fraiche and shrimp crisp

BIGGER

SIRLOIN

225 KR

Served with Jerusalem artichoke, broad beans, mushrooms, pear, red wine sauce and a marrow butter

LING

215 KR

Served with a cauliflower puré, pickled cauliflower, almondcrisp, kale, fennel and browned butter vierge

BUTTERNUT SQUASH

185 KR

Butternut squash with Chèvre cheese, roasted pumpkin purée, salt-roasted walnuts, variety of onion & chives oil



WINE BAR MENU

CHARCUTERIE

With accessories

165 KR

CHEESE PLATTER

With marmalade and hard bread

145 KR

CHEESE & CHARCUTERIE

With accessories

285 KR

A PIECE OF CHEESE

Ask the staff for available varieties

65 KR

SARDELLINAS "SERRATS"

Premium sardines from Spain
served with lemon and hard bread

135 KR

SNACKS

Green olives Gordal
Marcona almonds
Crisps, different flavours

45 KR



SWEET

ALMOST AN APPLEPIE

Apples with white chocolate créme, cardamom & lemon crumble served with vanilla ice cream

95 KR

ROCKY ROAD...ISH

Marshmallow, caramelized buckwheat, cranberry jam, chocolate ice cream, salt caramel cream

95 KR

CRÈME BRÛLÉE

Simply

75 KR

5 X CHEESE

With accessories

145 KR

ONE SCOOP ICE CREAM OR SORBET

Ask the staff

35 KR

CHOCOLATE TRUFFLE

25 KR

DESSERT WINE

Rutherglen, Muscat,
Victoria, Australia
129 kr

Alasia, Moscato
d'Asti
Piemonte, Italy
95 kr

Château la Truffière,
Monbazillac, France
95 kr

Famille Perrin, Muscat,
Baumes de Venise Blanc
95 kr



*Something smashing
after dinner!*

Classic Irish coffee
135 kr

...you can of course order
"Coffe-Karlsson" & Coffe Baileys
also for the same price!

Coffe
Regular Farmers Coffee 32 kr
Espresso 29 kr
Cappuccino 35 kr
Latte 35 kr