DARRIQUE.

Gin&Tonic

The Green

Kapriol dry gin, dried 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 the Gothenburg $86\ \mathrm{kr}$

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,
Rhyming smokey Salmon,
tartar of beef and of
course Potato Royal.
Main course Flank Steak.
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-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

185 KR

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

OYSTER

Oyster with shallot vinegar and lemon 35 KR/PER PIECE

FOIE GRAS A LA SAUTERNES 139 KR

Butter fried brioche, duck liver terrine and Sauternes jelly

KARL-JOHAN MUSHROOM RAVIOLI 155 KR

Mushroom stuffed pasta, browned butter with hazelnuts

115 KR

Mushroom creme, salt baked celeriac, spruce shoots shiitake mushroom and elderflower vinaigrette

145 KR

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

STEAK TARTAR A LA GRILL 129 KR

Steak tartar with pickled onions, onion rings, cressmajjo and smoked marrow butter

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

FLANK STEAK 225 KR

Grilled flank steak with Wästerbotten cheese cream, grilled green asparagus, smoked marrow, ramsonmajjo, semi dried tomatoes and red wine sauce

LING 215 KR

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

BUTTERNUT SQUASH

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





	CHARCUTERIE With accessories	165 KR
Z	CHEESE PLATTER With marmalade and hard bread	145 KR
7	CHEESE & CHARCUTERIE With accessories	285 KR
	A PIECE OF CHEESE Ask the staff for available varietes	65 KR
	SARDELLINAS "SERRATS" Premium sardines from Spain served with lemon and hard bread	135 KR
	SNACKS	45 KR

Green olives Gordal Marcona almonds Crisps, different flavours



SWEET

DELICIOUS DONUT

95 KR

Deep fired donut with chocolate sauce, vanilla ice cream and candied hazelnuts

ROCKY ROAD...ISH

95 KR

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

CRÈME BRÛLÉE

75 KR

Simply

5 X CHEESE

145 KR

35 KR

25 KR

With accessories

ONE SCOOP ICE CREAM OR SORBET

Ask the staff

CHOCOLATE TRUFFLE



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 Coffee 32 kr Espresso 29 kr Cappuccino 35 kr Latte 35 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