

Förrätter

Vitlöksbröd Vitlöksmörgratinerad ciabatta-bröd, vitlöksdipp, rucola. 75:-
Garlic bread Ciabatta bread gratinée with garlic butter, garlic dip, rucola lettuce.

Antipasti Ett urval av italienska charcuterier, ostar, marinerade kronärtskockor, oliver. Liten 140:- (1-2 pers)
Antipasti A selection of Italian charcuteries, cheeses, marinated artichoke, olives. Stor 235:- (2-4 pers)

Antipasti vegano Hummus, marinerade cocktailtomater, grillad inlagd paprika, grillat surdegsbröd, olivolja. (vegansk) 125:-
Antipasti vegano Hummus, marinated cocktail tomatoes, grilled pickled bell peppers, grilled sourdough bread, olive oil. (vegan)

Hummersoppa Kräftstjärtar, picklad silverlök, säsongens rom, rågcrunch. 130:-
Lobster soup Crayfish tails, pickled silver onion, roe of season, rye crunch.

Råbiff på oxfilé Rotfruktschips, tryffelcrème, riven gravad äggula, picklad silverlök, shiso-krasse. 155:-
Tartar on beef fillet Root vegetable chips, truffle cream, grated cured egg yolk, pickled silver onion, shiso cress.

Smått & gott

Marinerade kronärtskockor	45:-
Oliver	55:-
Hummus	45:-
Grillad inlagd paprika	45:-
Liten grönsallad med vinegrette	45:-
Chips	35:-
Mixade nötter	20:-
Pommes med vitlöksdipp	Liten 30:-/Stor 60:-
Vitlöksdipp	15:-
Brödkorg	20:-

Allergi? Upplys vår personal om det är något du inte kan äta!
Allergy? Inform our staff if there is anything you can not eat!

Starters

Huvudrätter

Oxfile (200gr, Svensk) Parmesanslungad potatis, grillad steklök, schalottenlök- & dragonsky, sparrisbroccoli. **385:-**
Beef fillet (200gr, from Sweden) potatoes with parmesan cheese, grilled onions, shallot & tarragon gravy, broccolini.

Wagyu ryggbiff (200gr, Japan) (*obs begränsat antal*) **850:-**
Samma tillbehör som till vår rätt med oxfile. **100gr 600:-**
Wagyu sirloin steak The same accessories as for our dish with beef fillet.

Torskrygg Rostad vitvinsås, potaispuré, sparrisbroccoli, säsongens rom. **295:-**
Cod loin Roasted white wine sauce, potato puree, broccolini, roe of season.

Ankbröst Bakade betor, stekt svartkål, ostronskivling, svartvinbärssky, potatispuré. **325:-**
Duck breast Baked beets, fried black cabbage, oyster mushroom, blackcurrant gravy, potato puree.

Steaksandwich Grillat surdegsbröd, flankstek, krispsallad, picklad rödlök, tryffelmajonäs, **245:-**
pommes frites, vitlöksdressing.
Steak sandwich Grilled sourdough bread, flank steak, crispy salad, pickled red onion, truffle mayonnaise, french fries, garlic dressing.

Pasta Tryffel & oxfile Färsk pasta, krämig tryffelsås, oxfile, ostronskivling, grillad paprika, **265:-**
parmesan.
Pasta Truffles & beef fillet Fresh pasta, creamy truffle sauce, beef fillet, oyster mushroom, grilled bell peppers, **(vegetarisk) 225:-**
Parmesan cheese.

Maincourse

Huvudrätter

- Svamprisotto** Risotto, portabellosvamp, ostronskivling, stekt svartkål, rucola, parmesan (**Vegansk minus parmesan**) **215:-**
Mushroom risotto Risotto, portabello mushroom, oyster mushroom, fried black cabbage, rucola lettuce, parmesan cheese (**Vegan minus parmesan cheese**)
- Grappas Caesarsallad** Grappas Caesarsallad med glaserad kycklingfilé, romansallad, rucola, rödlök, soltorkade tomater, parmesan, bacon, Caesardressing, cocktailtomater, krutonger. **225:-**
Grappas Caesar salad with glazed chicken, roman lettuce, rucola lettuce, red onion, sun-dried tomatoes, parmesan cheese, bacon, Caesar dressing, cocktail tomatoes, croutons.
- Pizza Margherita** Tomatsås, mozzarella, rucola, parmesan. **165:-**
Pizza Margherita Tomato sauce, mozzarella, rucola lettuce, parmesan.
- Pizza Coppa di Parma** Tomatsås, mozzarella, Coppa di Parma, cocktailtomater, mozzarella, olivolja, rucola, parmesan. **215:-**
Pizza Coppa di Parma Tomato sauce, mozzarella, Coppa di Parma, cocktail tomatoes, mozzarella, olive oil, rucola lettuce, parmesan.
- Pizza Bacon & Lönnsirap** Tomatsås, bacon, lönnsirap, kronärtskockor, grillad paprika, mozzarella, rucola, riven parmesanost. **215:-**
Pizza Bacon & Maple Syrup Bacon, maple syrup, artichoke, grilled peppers, mozzarella cheese, rucola lettuce, grated Parmesan cheese.
- Pizza Bianco** Crème fraîche, sikrom, ostronskivling, rödlök, parmesan. **225:-**
Pizza Bianco Crème fraîche, whitefish roe, oyster mushroom, red onion, parmesan.

Maincourse

Efterrätter

Chokladfondant Chokladfondant, vaniljglass, färska bär. 125:-
Chocolate fondant Chocolate fondant, vanilla ice cream, fresh berries.

Yoghurtpannacotta Sockrade hjortron, hjortonscoulis, kokosflarn. 125:-
Yogurt panna cotta Sugared cloudberry, cloudberry coulis, coconut crisp.

Sorbet Köksmästarens val av Sorbet (en kula), färska bär, shiso-krasse. (Vegansk) 65:-
Sorbet Chef's choice of Sorbet (a spoon), fresh berries, shiso cress. (Vegan)

Vaniljglass Vaniljglass, färska bär, chokladsås. 110:-
Vanilla icecream Vanilla ice cream, fresh berries, chocolate sauce.

Tre tryfflar Tre olika hemmagjorda tryfflar, 3 st 90:- / 1 st 35:-
Three truffles Three different home-made truffles.
*mörk tryffel med havssalt, *mörk tryffel med hasselnötter och whisky, *vit tryffel med honung och vanilj.
* dark truffle with sea salt, * dark truffle with hazelnuts and whiskey, * white truffle with honey and vanilla.

Sista hjälpen Kaffe, tryffel, 2 cl. husets Grappa. 120:-
The last aid Coffee, truffles, 2 cl. Grappa of the house.



Kaffe & te

Kaffe Presso	37:-
Espresso	Enkel - 30:- / Dubbel - 42:-
Macciato	Enkel - 33:- / Dubbel - 45:-
Cappuccino	42:-
Caffe Latte	49:-
Te svart - Earl Grey	42:-
Te grönt - Grönt & skönt	42:-
Te rött - Röd Skymning	42:-
Te vitt - Clipper raspberry	42:-
Kombutcha med blåbär	50:-

Dessertvin

Ruffino Serelle Vin Santo del Chianti	108:- glas (6 cl)
Monbazillac Jour de Fruit	72:- glas (6 cl)
Dulce Monastrell	90:- glas (6 cl)
Nivole	85:- glas (10 cl)

Desserts