

STARTERS

Slow baked egg, variation of mushrooms, chives, celeriac soy beans, pancetta, fried onion 135

Marinated scallops, pickled avocado, jalapeño mayo, radish, soya roasted macadamia nuts 150

Crispy potato, roe, pickled red onion, horseradish sour cream, dill 175

Tartar of venison, burnt cream, brussels sprouts, buckwheat, oxalis 145

MAIN COURSE

Seared cod loin, almond, raw fried broccoli, soy-chili glaze, semi dried tomatoes caramelized onion, smoked mayo 299

Arctic char, salsify, pickled cucumber, pickled mustard seeds, horseradish, deep fried mussels, butter sauce 299

Flank steak, baked cabbage, pickled silverskin onion, hazelnuts, tarragon mayo, grated foie gras and watercress 305

Lamb topside, lamb sweetbread, pumpkin, yogurt, chili, ginger, chives 295

The Bistro's hand-rolled meatballs, cream sauce, potato puree, lingon berries, pickled cucumbers 225

Baked celeriac, hazelnuts, chicory, pickled red onion, parmesan, smoked mayo and truffle 195

DESSERTS

Yogurt Sherbet, melon, oat crumble and marang, 130

Blueberry ice cream, pickled ginger, almondy, calamansi and white chocolate 120

Crème Brûlée/ With parmesan aged 36 months and black autumn truffle 125/+35

Homemade chocolate truffle/ with a glass of dessert wine 35/105

Allergies ask staff!

Three course menu

499 SEK

Marinated scallops, pickled avocado, jalapeño mayo, radish, soya roasted macadamia nuts

Flank steak, baked cabbage, pickled silverskin onion, hazelnuts, tarragon mayo, grated foie gras and watercress

Crème Brûlée (With 36 months aged parmesan and black truffle 35 sek extra)

Drink package

375 SEK

Rabl, Riesling, Austria
Poliziano, Vino Nobile Di Montepulciano, Italy
Fonseca Bin no27, Portugal

Five course menu

725 SEK

Marinated scallops, pickled avocado, jalapeño mayo, radish, soya roasted macadamia nuts

Tartar of venison, burnt cream, brussels sprouts, buckwheat, oxalis

Arctic char, salsify, pickled cucumber, pickled mustard seeds, horseradish, deep fried mussels, butter sauce

Arctic char, salsify, pickled cucumber, pickled mustard seeds, horseradish, deep fried mussels, butter sauce

Blueberry ice cream, pickled ginger, almond, calamansi and white chocolate

Drink package

495 SEK

Solas, Pinot Noir, France
Sancerre, Les Pierris, France
Poliziano, Vino Nobile Di Montepulciano, Italy
Chateau Tirecul, Le Pins, Montbazillac, France