

## **STARTERS**

Slow baked egg, portabello, 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
<b>DESSERTS</b>	
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**

**525 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

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

Blueberry ice cream, pickled ginger, almondy, 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