

STARTERS

Marinated scallops, pickled avocado, jalapeño mayo, broccoli, soya-macadamia nuts	155
Baked egg, chanterelles, pancetta, chives, celeriac, deep fried potatoes	145
Tartar of veal, green cabbage, pickled onions, green peas, wasabi mayonnaise, cress	165
Sooted Salma lax, trout roe, cucumber, buckwheat, ramson mayo, kohlrabi	145

MAIN COURSE

Seared cod loin, sea food broth, cauliflower, mushroom, horseradish, fennel	299
Artic char, parsnip, chili, cucumber, soy vinaigrette, hazelnuts, browned butter, zucchini	299
Veal, broccoli, tarragon, endive, pickled mustard seeds, grated foie gras	305
Topside of lamb, deep fried Jerusalem artichokes, semi dried tomatoes, sooted onions, smoked mayonnaise, parmesan	295
The Bistro's hand-rolled meatballs, cream sauce, potato puree, lingon berries, pickled cucumbers	235
Raw fried broccoli, pickled tomatoes, buckwheat, soya-glaze, parmesan	195
DESSERTS	
Coffee ice cream, boozy black currants, roasted white chocolate, caramelized pistachios	135
Raspberry creme, raspberry jelly, fennel meringue, vanilla ice cream	125
Crème Brûlée/ With parmesan aged 36 months and black 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 avocados, jalapeño mayonnaise, broccoli, soya-macadamianuts

Veal, broccoli, tarragon, endive, pickled mustard seeds, grated foie gras

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

Drink package

375 SEK

Sancerre, Les Pierris, France

Laurent Miquel, Pinot Noir, France

Rabl Eiswein, grüner veltliner, Austria

Five course menu

725 SEK

Marinated scallops, pickled avocados, jalapeño mayonnaise, broccoli, soya-macadamianuts

Tartar of veal, green cabbage, pickled onions, green peas, wasabi mayonnaise, cress

Arctic char, parsnip, chilli, cucumber, soy vinaigrette, hazelnuts, browned butter, zucchini

Topside of lamb, deep fried Jerusalem artichokes, semi dried tomatoes, sooted onions,
smoked mayonnaise, parmesan

Coffee ice cream, boozy black currants, roasted white chocolate, caramelized pistachios

Drink package

495 SEK

Scaia, Garganega/Chardonnay, Italy

Life from stone, Sauvignon blanc, South Africa

Poliziano, Vino Nobile, Di Montepulciano, Italy

Fonseca Bon No27, Ruby Port, Portugal