

## **STARTERS**

Marinated scallops, pickled avocado, jalapeño mayo, broccoli, soya-macadamia nuts	150
Baked leeks, trout roe, chives, butter sauce, roasted almonds, water cress	145
Deep fried sweetbreads, green asparagus, Viken tomatoes, black pepper mayo, parmesan	175
Sooted Salma lax, trout roe, cucumber, buckwheat, ramson mayo, kohlrabi	140

## **MAIN COURSE**

Seared cod loin, raw fried broccoli, pickled mustard seeds, semi-dried sooted onion, butter sauce	299
Artic char, green asparagus, parsnip, chili, cucumber, soy vinaigrette, cashew nuts, browned butter	299
Flank steak, baked cabbage, pickled silverskin onion, hazelnuts, tarragon mayo, grated foie gras	305
Topside of lamb, yellow beets, pickled red onion, cream of green peas, deep fried Jerusalem artichoke, feta cheese	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
<b>DESSERTS</b>	
Raw marinated rhubarb, sorbet, warm cream of browned butter	135
Strawberry cream, white chocolate mousse, phyllo pastry , yoghurt sorbet, almonds	125
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**

Braised white asparagus, trout roe, chives, butter sauce, roasted almonds, water cress

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**

Life from stone, Sauvignon blanc, South Africa

Poliziano, Vino Nobile Di Montepulciano, Italy

Fonseca Bin no27, port wine, Portugal

## **Five course menu**

**725 SEK**

Braised white asparagus, trout roe, chives, butter sauce, roasted almonds, water cress

Deep fried sweetbreads, green asparagus, Viken tomatoes, black pepper mayo, parmesan

Arctic char, green asparagus, parsnip, chili, cucumber, soy vinaigrette, cashew nuts, browned butter

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

Raw marinated rhubarb, sorbet, warm cream of browned butter

## **Drink package**

**495 SEK**

Spice Route, Chenin Blanc, South Africa

Sancerre, Les Pierris, France

Seghesio, Zinfandel, Sonoma County, USA

Chateau Tirecul, Le Pins, Montbazillac, France