

À la carte

Main course 1250 SEK

Main course with starter or dessert 1750 SEK

Starter, main and dessert 1950 SEK

Starters

Salted mackerel, kaffir lime, fermented melon, wasbi and gooseberries

Veal tartare, chicken skin emulsion, hazelnut oil and N25 Oscietra caviar

Langoustine in three servings:

Steamed tail, green garlic, konbu and ginger

Akitakomachi rice with langoustine, shiso and baked egg yolk

Charcoal grilled langoustine claws

Mains

Pan fried pike perch, shiitake, fermented quince and cep mushroom hot sauce

Charcoaled grilled beef, shio koji, grilled herbs and "granbarksost"

Charcoal grilled herbs and kohlrabi with mushroom dumpling and carciofini tempura

Desserts

Strawberries in three servings:

Green strawberries, summer flowers and koji

Swedish strawberries, strawberry fudge and milk ice cream

Pastel de nata, strawberry marmalade and rose

Biskelia chocolate cremeaux and Oriado chocolate mousse

Browned butter and miso sponge with sesame caramel

Toasted sesame ice cream, maple syrup and verjus

Selection of Swedish cheese with salad and bisquits