

Tasting Menu

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

White asparagus, razor clam, lemon verbena, vendace roe

Langoustine in three servings:

Steamed tail, green garlic, konbu and ginger

Akitakomachi rice with langoustine, shiso and baked egg yolk

Charcoal grilled langoustine claws

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

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

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

Green strawberries, summer flowers and koji

Strawberries, strawberry juice, strawberry fudge and milk ice cream

Pastel de nata, strawberry marmalade and rose

Small pastries and chocolate

2750 SEK