

Tasting Menu

Hiramasa, kaffir lime, fermented melon, wasabi and gooseberries

Amandine potatoes, razor clam, lemon verbena, vendace roe

Chantarelles, braised and grilled aubergine, salted lemon, mint and garden herbs

Veal tartare, roasted chicken emulsion, hazelnut oil and winter truffle

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

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

Green strawberries, summer flowers and koji

Swedish raspberries, raspberry fudge and milk ice cream

Pastel de nata, raspberry marmalade and rose

Small pastries and chocolates

2750 SEK