

À la carte

Main course 1250 SEK

Main course with starter or dessert 1750 SEK

Starter, main and dessert 1950 SEK

Starters

Hiramasa, kaffir lime, fermented melon, wasbi and gooseberries

Topside of beef, truffle, whipped egg, rose and celeriac pickles

Scallop, king crab and Oscietra caviar "Quenelle"

Mains

Turbot confit, artichoke, trumpet mushrooms and warm vinaigrette with juniper

Saddle of lamb, charcoal grilled herbs, salsify and fig leaf oil

Kohlrabi with mushroom dumplings, beets and carciofini tempura

Desserts

Baked garden apple, oxidized apple juice, vanilla and roasted almond ice cream

Biskelia chocolate cremeaux, sesame caramel, maple syrup and miso

Selection of Swedish cheese with salad and bisquits