

À la carte

Main course 1250 SEK

Main course with starter or dessert 1750 SEK

Starter, main and dessert 1950 SEK

Starters

Hiramasa crudo, fermented grape juice, lemon verbena and black pepper oil

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

Scallop mousseline, poached king crab, Oscietra caviar and marigold oil

Mains

Monkfish confit, artichoke, funnel chanterelles and warm vinaigrette with juniper

Reindeer, caramelized black pudding, clove and citrus

Kohlrabi with mushroom dumplings, beets and carciofini tempura

Desserts

Selection of Swedish cheese with salad and bisquits

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

Biskelia chocolate cremeaux, sesame caramel, maple syrup and miso