

TILLTUGG

Nocellara Oliver	55
Nötmix	40
Anchovies	105
Citron & Surdegsbröd	
Charkuteritallrik	165
Osttallrik	165
Ostron	55
Vinegrett & Citron lägg till	
Glas Deutz Brut Classic Champagne	139

SMÅRÄTTER

Vispad Brie	115
Honungs och Tryffelvinegrett Säsongens Grönsaker - örter	
Ostronsoppa	125
Picklad Palsternacka - Palsternackschips Gräslöksolja	
Potatiskaka med Löjrom	185
Purjolökskräm - Friterad Lök Smetana - Picklad Lök	
Råbiff	175
Krasse - Scharlottenlök Parmesan - Tryfflemulsion	

NIBBLES

Nocellara Olives	
Nut Mix	
Anchovies	
Lemon & Sourdough Bread	
Charcuterie Plate	
Cheese Plate	
Oyster	
Mignonette & Lemon add	
Glass of Deutz Brut Classic Champagne	

SMALL DISHES

Whipped Brie	
Honey and Truffle Vinaigrette Seasonal Vegetables - Herbes	
Oyster Soup	
Pickled Parsnip - Parsnip Chips Chive Oil	
Potato Cake with Bleak Roe	
Leek Cream - Fried Onion Smetana - Pickled Onion	
Steak Tartare	
Cress - Shallots Parmesan - Truffle Emulsion	

HUVUDRÄTTER

Nattbakad Rotselleri 195

Sandefjordsås - Tångcaviar
Confiterat Ägg - Mandlar

Confiterad Kyckling 245

Grillad Hjärtsallad - Labneh - Surdeg
Hyvlade Grönsaker - Serranochips

Torskrygg 305

Rotselleripuré - Friterad Rotselleri - Dilleemulsion
Bränd lök - Hummervinegrett - Örter

Råbiff 265

Krasse - Scharlottenlök - Parmesan
Tryffelemulsion - Pommes Frites

Entrecôte 365

Café de Paris - Haricot Vertes
Pommes Frites - Parmesan

MAIN DISHES

Overnight-baked Celeriac

Sandefjord Sauce - Seaweed Caviar
Confit Egg - Almonds

Chicken Confit

Grilled Romaine Lettuce - Labneh - Sourdough
Shaved Vegetables - Serrano Chips

Cod Loin

Celeriac Purée - Fried Celeriac - Dill Emulsion
Burnt Onion - Lobster Vinaigrette - Herbs

Steak Tartare

Cress - Shallots - Parmesan
Truffle Emulsion - Pommes Frites

Entrecôte

Café de Paris - Green Beans
Pommes Frites - Parmesan

EFTERRÄTTER

Colonel	125
Lemon Sorbet with Vodka	
Crème Brûlée	115
Mandelkaka	125
Yoghurtgrädde - Bovete - Havtorn	
Vaniljglass	125
Kolasås - Saltamandlar	
Chokladtryffel	45
Från Malmö Chokladfabrik	

DESSERT

Colonel	
Lemon Sorbet with Vodka	
Crème Brûlée	
Almond Cake	
Yogurt cream - Buckwheat - Sea buckthorn	
Vanilla Ice Cream	
Caramel Sauce - Salted Almonds	
Chocolate Truffle	
from Malmö Chokladfabrik	

WHISKY

Laphroaig Single Malt 10 yo	30/cl.
Lagavulin Single Malt 16 yo	50/cl.
Talisker 10 yo	30/cl.
The Macallan 12 yo Double Cask	35/cl.
The Glenlivet 12 yo	20/cl.
Agitator Blended Whisky	20/cl.

COGNAC

Remy Martin 1738	35/cl.
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CALVADOS

Boulard Calvados Grand Solage	20/cl.
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GRAPPA

Spinetta Grappa di Pin	40/cl.
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TEQUILA

Jose Cuervo 1800 Reposado	25/cl.
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RUM

Plantation Grande Reserve	20/cl.
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