

# THE PARLOUR

## STARTER

CARPACCIO, PORTABELLO  
BLACK GARLIC MAYO  
PICKLED RED ONION  
ROASTED SUNFLOWER SEEDS  
*165*

CITRUS CRUSTED TUNA  
MANGO, SWEETPOTATO PURÉE  
WITH GARLIC  
*155*

MUSHROOM CROQUETTE, CHEESE  
PICKLED CHANTARELLES  
MUSHROOM EMULSION  
*145*

## MAIN COURSE

BEEF CHEEK BRAISED IN RED WINE  
POLENTA WITH PARMESAN  
BUTTER FRIED & FERMENTED  
BABY CARROTS, BLACK CABBAGE  
*285*

BAKED CHAR FILET  
FRIED POTATO CAKE WITH CHEESE  
& LEMON, BROWNEB BUTTER  
DILL OIL & SALMON ROE  
*275*

BAKED BEETROOT  
ARTICHOKE CRÈME  
YELLOW BEET CRUDITÉ  
BROWNEB BUTTER & TRUFFLE  
ROASTED MACRONA ALMOND  
*235*

*ALWAYS ON THE  
MENU*

BEEF BURGER  
COMPOTE OF HAND-PICKED PLUMS  
PICKLED CHILI  
BLACK GARLIC MAYO  
SWEDISH CHEESE, CRISPY SALAD  
HASSELBACK POTATOES  
*245*

## DESSERT

TARTE TATIN IN SWEDISH  
CINNAMON & APPLE  
SORBET  
APPLE CHIPS  
*125*

BOX OF CONFECTIONS  
CHEWY RASPBERRY  
CHOCOLATE BRITTLE, SEA SALT  
PEAR MARMELADE  
RAWBALL-BERRYPOWDER  
*145 (2 PERS)*