

PENNY & BILL

MENU



FRESH

GREEN, RAW, CRISPY

- Bleak roe**, leek, dill, cress, vinegar cream..... 195
- Salmon sashimi**, white soy, katsuobushi, kohlrabi..... 145
- Turbot sashimi**, shiitake, cucumber, miso and potato crisp 145
- Tuna tartare**, oyster, anchovy and jalapeño..... 150
- Tartare of tenderized beef**, Jerusalem artichoke, lovage and smoked salmon roe..... 145
- Yumenishiki rice**, avocado, crispy mushroom and bergamot125

PENNY'S SET MENU

3-COURSES DAILY PRICE

3-BEVERAGES 295:-



OPEN FIRE

FLAVOURS, GRILLED, BARBECUE

- Beef skewer**, kimchi, jalapeño, potato tortilla 135
- Roast venison**, smoked marrow, kale, Juniper berry... 160
- Pork Belly**, jalapeño relish, grilled onion cream.....125
- Turbot**, char grilled potato, beurre blanc, horse-radish..... 155
- Celeriac**, truffle butter, pecorino, mâche salad 135

SIDES

- Potato tortilla**, herb butter 55
- Grilled cabbage**, salted lemon, herbs, pine nuts 65
- Mushroom tempura**, garlic emulsion..... 55

FOODTAILS

THE BEST COMBINATIONS
ASK US ABOUT OUR NON ALCOHOLIC FOODTAILS

- Salmon sashimi**, white soy, katsuobushi, kohlrabi
+
Disco Dancer
Pisco, Pimm's, dry vermouth, cucumber,
lemon, mint, herbal tincture
230 kr

- Bleak roe**, leek, dill, cress, vinegar cream
+
Well Water
Tanqueray Gin, dry Vermouth, amontillado, green tea,
grapefruit sherbet, vanilla bitter
295 kr

- Tartare of tenderized beef**, Jerusalem artichoke,
lovage, smoked salmon roe
+
Rough Rider
OP Aquavit, Ocho Tequila blanco, celeriac, lime, soda
255 kr

- Turbot sashimi**, shitake, cucumber, miso, potato
+
Latin Layback
Ocho Tequila blanco, Amontillado, Suze, tomato,
grenadine, agave, lime, salt
250 kr

PSST!

TREATS

SWEETS, ICE CREAM, BAKED

- Cloudberry**, almond cake, chamomile ice cream and caramelized cream115
- Coconut sorbet**, blood orange, pistachio and rosewater 95
- Chocolate**, dried cherries and cream.....60

