

**MENU**

## BEFORE

Julia & Navinés D.O Cava, Spain	380
Lanson Black Label Brut Champagne, France	125/720
Bergamia, Italicus Rosolio, Mancino Bianco, bittered apple reduction, lime, Champagne	146
Juicy Goose, P&B spiced pineapple rum, grilled pineapple, fresh pineapple, lime, cloves	146
Beloved Mule, Absolut Vodka, fortified wine, lime sherbet, ginger, lime, mint, house bitters	146

## FOODTAILS

Our kitchen and barteam has together created a unique flavor experience where our food and cocktails are combined together, we call these Foodtails. The dishes and cocktails can be ordered separately.

Salmon sashimi, white soy, kohlrabi FT: Disco Dancer, Pisco, Pimm' s, Dry Vermouth, mint, lemon, cucumber, herbal tincture	275
Pike-perch from Hjälmarén, cucumber, charcoal lemon FT: Otto' s Journey, Brooklyn Gin, Vida Mezcal, Otto' s rose Vermouth, Chartreuse, lemon husk, orange bitter	305
Pike-perch ceviche, peas, agretti FT: Floresta, Riesling, Novo Fogo Cachaca, gentian, ice plant, honey, ginger, lavender, citrus	280
Blueberry, coconut ice cream, meringue FT: Coopers Punch, Highland Park single malt 12y, overproof rum, port wine, chai tea, blackberry, lime, P&B bitters	215

## ALWAYS

Valencia almonds	65
Marcona almonds	65
Green Nocellara olives	60
Oyster, Utah Beach no.3	33
Oyster, La Ronce no.3	33
Cured cutlet, Hallagård	60
Cured ham, Domta Farm	70
Pata Negra, Jamón Ibérico de Bellota 36 months	125
Cured beer sausage, Nibble Farm	85
Cured fennel salami, Nibble Farm	70
Comté cheese, 24 months	55
Wrångebäcks cheese, (Organic) Almnäs bruk	65
Chanterelle croquette, Värmland	95

## PLATES

Choose 2-3 plates per person. There are no rules here, combine as you wish from the hot and cold kitchen. Do not hesitate to ask us if you have any questions,

Salmon sashimi, white soy, kohlrabi	150
Burrata, tomato, celery	125
Beans, cucumber, tarragon, Wrångebäck cheese	130
Pike-perch ceviche, peas, agretti	160
Beef Tartar (Sweden), Jerusalem artichoke, mustard seed	185
Quesadilla, jalapeno, Comté cheese	80
Corn, butter, parmesan	65
Tenderized beef (Sweden), quickly charcoal grilled	115
Mushroom, broth, cold pressed rape, truffle	155
Clams, baked egg, cabbage	145
Pike-perch from Hjälmarén, cucumber, charcoal lemon	185
Short Rib (30 min), pepper, salad	265

## SWEET

Chocolate, hazelnuts, caramel	120
Blueberry, coconut ice cream, meringue	95
Woodruff, almonds, pistachio	100