

PENNY & Bill

MENU



FRESH

GREEN, RAW, CRISPY

Trout roe, smoked egg yolk, grilled potatoes, horseradish..... 140

Salmon sashimi, white soy, katsuobushi, kohl rabi..... 150

Pike-perch ceviche, scallop dashi, coconut milk, ginger, coriander 145

Blackened char, white asparagus, nettles, buckwheat, fennel pollen..... 155

Tartare of tenderized beef, Jerusalem artichoke, lovage and smoked salmon roe..... 160

Burrata, green peas, lemon, radish, sorrel... ..125

PENNY'S SET MENU

3-COURSES DAILY PRICE

3-BEVERAGES 295:-



OPEN FIRE

FLAVOURS, GRILLED, BARBECUE

Beef skewer, kimchi, jalapeño, potato tortilla.....135/235

Fennel lamb, green asparagus, ramson..... 160

Pork Belly, radicchio fiore salad, pepper, grilled onion .125

Pike-perch, char grilled savoy cabbage, beurre blanc,155/275

White asparagus, brown butter, elderberry, tarragon 155

SIDES

Quesadilla, jalapeño, comté, sumak..... 75

Spring onion, basil, lemon. peccorino..... 65

Aubergine, roasted garlic, olives, chard..... 75

FOODTAILS

THE BEST COMBINATIONS
ASK US ABOUT OUR NON ALCOHOLIC FOODTAILS

Salmon sashimi, white soy, katsuobushi, kohl rabi
+
Disco Dancer
Pisco, Pimm's, dry vermouthe, cucumber,
lemon, mint, herbal tincture
235 kr

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

Chocolate, dried cherries and cream
+
Bill's Coffee
P&B whiskey blend, P&B Dark Rum blend, coffee,
cardamom, muscovado, cream, nutmeg
155 kr

Rhubarb, coconut ice cream, pistachio meringue
+
Nuts & Bolts
Islay whiskey, Jamaican overproof rum, Cacao Blanc,
coconut, mandarin, P&B bitters
190 kr

PSST! TREATS

SWEETS, ICE CREAM, BAKED

Cloudberry, almond cake, chamomile ice cream and
caramelized cream115

Rhubarb, coconut ice cream, pistachio meringue..... 95

Chocolate, dried cherries and cream..... 60

