

MENU

SNACKS

OYSTERS

French oysters with shalotts and
Veget8-Minus8-vinegar
12 oysters and a bottle of Drappier 1 295:-
A glass of Drappier 175:-

BLEAK ROE TACO (GL) 65:-/PC

Bleak roe with sour cream, pickled onion and
deep-fried flatbread
Biutiful Cava Brut Nordic 90:-

STEAMBUNS AND GRÅBO PIG (G) 45:-/ST

Glaced side of Gråbo pig with red sriracha crème,
pickled cucumber, onion and pork sprinkle with fresh
coriander. Vegetarian? Off with the pork side and on with
glazed portobello
Evolution - USA - Oregon - Riesling 135:-

STARTERS

HALIBUT AND LARDO (L) 155:-

Lardo baked halibut with green pea and pumpkin seed
cream, mussle foam and spring onion
Jonty's Ducks Pekin White - South Africa - Chenin Blanc 125:-

SCALLOP AND CABBAGE 145:-

Scallop and grilled cabbage, cabbage broth, chorizo
crunch, quark and tarragon emulsion
Biodynamiskt naturvin Derthona - Italy - Piemonte -
Timurasso 135:-

HAY CHEESE AND TRUFFLE (L) 140:-

Salt baked roasted celeriac with caramelised onion cream,
grated truffle, pickled onion, danish hay cheese and chives
Cutizzi grelo di tufo DOCG - Italy - Campania - Greco 135:-

CHARCUTERIE CRAFT (GL) 179:-

3 x locally produced charcuteries, fermented fennel, pick-
led cucumber, aged cheese and deep fried bread
Wisby pils 75:-

On the side

Thin-cut french fries 45:-
Deep-fried crushed potatoes w parsley 45:-
Homemade kimchi 30:-

v=vegan G=gluten L=lactose N=nuts

MAIN COURSES

NÄÄS "SOON TO BE CLASSIC" SHRIMP LANGOS (GL) 219:-

Langos bread with hand peeled shrimps, egg, avocado
cream, quark, mustard cress, dill and red onion
Aphros Loureiro - Vino Verde - Portugal - Loureiro 125:-

CHICKEN AND CHILI (GL) 169:-

Chicken croquettes with green chili sriracha mayo, salad
with pak choi, bean sprouts, lime and kimchi sesame
Wölffer Estate - USA - New York - Chardonnay 125:-

CHUCK STEAK BURGER (GL) 225:-

Chuck steak burger with potatis brioche, smoked pepper
mayo, bourbon whiskey BBQ, dried jalapeno melted
cheese, roasted red onion, crisp salad and bacon
Biodynamic natural wine - Druid - Italy - Freisa 130:-

BEEF TENDERLOIN AND BEARNAISE 350:-

Swedish beef tenderloin with truffle jus and gratinated
bearnaise, leek, fried shiitake and deep-fried vinegar
potato with french herbs and sauted butter
Terrapura - Italy - Piemonte - Tamburna 135:-

SKREI AND SAUTED BUTTER 299:-

Skrei with sauted butter foam, rösti, fluffy parmesan, mini
scallop, zucchini and soured roe
Thorne Daughters - South Africa - C Blanc, Chardonnay 125:-

CELERIAC AND MUSHROOM CRÈME (V) 195:-

Oven baked celeriac with urfa biber, lemon boiled lentils,
pickled red onion, celeriac purée, vinegar, mushroom
cream and fried mushroom
Wild Yeast - South Africa - Chardonnay 135:-

SWEETS AND CHEESE

STICKY TOFFEE AND BLOOD ORANGE (GL) 130:-

Sticky Toffee Pudding with rum raisin icecream, candid
walnuts and blackberries
Carmes De Rieussec Sauternes - France - Bourdeaux 85:-

BLUEBERRY AND TONKA (L) 130:-

Soft almond cake with sauted butter, tonka icecream,
blueberries and fried chocolate
Sollner Sweet Riesling 85:-

KONATSU AND RASPBERRY (V) 125:-

Lemon sorbet and raspberry mousse, vanilla cake, konatsu
and atsina gel and fresh raspberries
Moscato Di Asti La Lupa - Italy - Piemonte - Moscato 75:-

ICECREAM OF THE DAY 99:-

Ask your waiter what is served today

CHEESE AND MARMALADE 50:-/ST

Selected locally produced cheeses in cooperation with
Hugos Handel & Kök and one side
Ask us for todays selection and wine recommendation

COFFEE CANDY 125:-

The confectioners selected candy