

COCKTAILIT

LIME KOSHO MARGARITA *

Tequila, Agave, Jalapeno

HOT HONEY AMARETTO SOUR *

Amaretto, Whiskey, Hot Honey, Orange

DIRTY BASILTINI

Vodka, Maraschino, Thai basil, Green apple, Olive

LEMONGRASS GIMLET

Gin, Pisco, Lemongrass, Lychee

PINK ENZONI *

Gin, Campari, Grape, Melon, Pomegranate

SOLERO HIGHBALL*

Vodka, Passion, Jasmine, Milk, CO2

BUTTERED MANHATTAN

Whiskey, Vermouth, Butter, Sage

16,-

* AVAILABLE AS NON-ALCOHOLIC* 13,-

WINES BY GLASS

Cremant 13,- / Petnat 13,- / Champagne 19,-

Marto Cote de Flon 2023 13,-

Riesling, Silvaner, Chardonnay, Pinot Blanc - Rheinhessen, Germany

Philip Lardot Schiefer 13,-

Riesling - Mosel, Germany

Castro Martin Albarino 13,5,-

Albarino - Rias Baixas, Spain

Domaine le Capitaine Vouvray 14,-

Chenin Blanc - Loire, France

Sylvain Pataille Bourgogne Aligote 15,-

Aligote - Bourgogne, France

Domaine Des Pentacrines Esperluete 16,-

Chardonnay - Jura, France

Chapuis & Chapuis Chores-Lés-Beaune 18,5,-

Chardonnay - Bourgogne, France

Dupasquier Gamay 2022 11,5,-

Gamay - Savoie, France

Famille Richaud Côtes du Rhône 13,5,-

Carignan, Grenache - Rhône, France

Pio Cesare Barbera D'Alba 13,5,-

Barbera - Piemonte, Italy

Domaine Des Enfants l'Enfant Perdu 14,-

Garignan, Grenache, Syrah - Roussillon, France

Michel Lafarge Pinot Noir 19,-

Pinot Noir - Bourgogne, France



MENU

CHEF'S MENU 65,-

Our menu changes regularly and maybe even daily.
It is built around dishes carefully selected by our kitchen – prepared the way we believe they're at their best.

Menu can be prepared as vegetarian or vegan only upon request.

WINE PACKAGE 50,-

SNACKS

BREAD 4 , -
grilled sour dough bread & black garlic butter

MADELEINE 10,- (2 pcs)
beef fat, comté cheese and coppa ham

OLIVOS 5,-
grilled noccellara olives with elderflower vinaigrette

GIZZARD or BRAIN 12,-
deep fried gizzards or baby lamb brain, herbal sauce and buttery honey foam

SIDES

HASSELBACKA POTATO 12 , -
gruyere- & herbal sauce

“chicken” CAESAR SALAD 12,-
caesar salad with traditional condiments or no chicken

ROBA FRIES 10,-
fries with bernaïse sauce, nothing more

ADD ON

CAVIAR 10,-
TRUFFLE 10,-

STARTERS

CHEEZY MELON 14,-
tomatoes and melon, västerbotten, green curry and tiger milk

WHITEFISH & CITRUS 14,-
whitefish, yogurt, mandarin, yuzu and fennel

CARROT & MISO 13,-
roasted winter carrots, miso mayo, egg yolk, hazelnut and persimon

BEEF TARTARE 16,-
tartare, bone marrow and kale

BOUILLABAISSE W/ POTATO 15,-
cod belly, crab, browned butter, lobster broth, potato foam and fish roe

MAIN COURSES

SCHNITZEL 29 , -
ramson buds, green apple & parsley salad and anchovy mayo

GRILLED FISH 32 , -
cauliflower and beurre-blanc with egg and condiments

GRILLED MEAT 34 , -
iberico, sunchokes, green apple and pepper sauce

DESSERT

RED BERRIES 11 , -
cranberries and currants seasoned with clove syrup and ginger, roasted cinnamon ice-cream

LEMONTART 11 , -
Elsa's famous lemontart with blackcurrant leaf ice-cream