

## Snacks

Extra majsbröd <i>Vispat Brynt Smör</i>	20:-/st
Salchichón Iberico <i>Lufttorkad Spansk Korv</i>	85:-
Le Noir de Bigorre <i>Skinka Från Franska Pyrenéerna Lagrad 36 Månader</i>	195:-
Cecina Contra <i>Lufttorkad Rubia Gallega</i>	175:-
Petit Choux <i>Forellrom, Västerbottenost &amp; Citron</i>	110:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron &amp; Surdegsbröd</i>	150:-

## Förrätter

Tonfisk <i>Crudo, Vattenmelon, Datterini Tomat, Grillad Chiliolja &amp; Lime</i>	205:-
Löjrom <i>Tartlet På Dinkel, Svecia, Lök &amp; Brynt Smör</i>	275:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Kapris</i>	175:-
Risotto <i>Citron, Crème Fraiche &amp; Parmesan 48 Månader Lägg till 15g Störkaviar Från Bordeaux</i>	180:-/345:-
Cappelletti <i>Gefjærskost, Spritärtor, Ramslök &amp; Parmesanbuljong</i>	195:-

## Varmrätter

Kronärtskocka <i>Vit Sparris, Vindruvor, Kålrabbibblommor, Ingefära &amp; Ajo Blanco</i>	280:-
Torsk <i>Grillad Vit Sparris, Oliver, Basilika, Pinjenötter &amp; Zucchini</i>	315:-
Piggvar <i>Purjolök, Rökt Smör, Blåmusslor, Blomkål &amp; Thaibasilika</i>	345:-
Presa <i>Grillad Presa av Iberico, Grön Sparris, Jalapeño, Majscrem &amp; Koriander</i>	295:-

## Dessert

Choklad <i>Mörk Chokladcremeux, Karamellglass, Bovetekrokant &amp; Tonkaböna</i>	130:-
Rabarber <i>Pavlova, Lättvispad Grädd, Lavendel &amp; Tagetesört</i>	125:-
Brillat Savarin <i>Pastöriserad Komjolk &amp; Grädd, Serveras med Kvittenmarmelad &amp; Knäcke</i>	95:-
Praliner Signerat Karl Jungstedt <i>Be Om Att Få Se Brickan</i>	45:-/st
Sorbet & Glass <i>Fråga om Kvällens Smaker</i>	75:-

## Snacks

Extra Corn Bread <i>Whipped Brown Butter</i>	20:-/piece
Salchichón Iberico <i>Cured Spanish Sausage</i>	85:-
Le Noir de Bigorre <i>Dry Aged Ham From French Pyrenees Aged for 36 Months</i>	195:-
Cecina Contra <i>Cured Rubia Gallega</i>	175:-
Petit Choux <i>Trout Roe, Västerbotten Cheese &amp; Lemon</i>	110:-
Duck- & Chicken Liver <i>Parfait, Vinegar Pickled Pears &amp; Sourdough Bread</i>	150:-

## Starters

Tuna <i>Crudo, Watermelon, Datterini Tomato, Grilled Chili Oil &amp; Lime</i>	205:-
Bleak Roe <i>Tartlet Of Dinkel, Svecia, Onion &amp; Browned Butter</i>	275:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	175:-
Risotto <i>Lemon, Crème Fraiche &amp; Parmesan 48 months Add on 15 g Sturgeon Caviar From Bordeaux</i>	180:-/345:-
Cappelletti <i>Goat Cheese Cream, Garden Peas, Ramson &amp; Parmesan Broth</i>	195:-

## Mains

Artichoke <i>White Asparagus, Grapes, Kohlrabi Flowers, Ginger &amp; Ajo Blanco</i>	280:-
Cod <i>Grilled White Asparagus, Olives, Basil, Pine Nuts &amp; Zucchini</i>	315:-
Turbot <i>Leek, Smoked Butter, Blue Mussels, Cauliflower &amp; Thai Basil</i>	345:-
Presa <i>Grilled Presa of Iberico, Green Asparagus, Jalapeño, Corn Cream &amp; Cilantro</i>	295:-

## Desserts

Chocolate <i>Dark Chocolate Crèmeux, Caramel Ice Cream, Buckwheat Crunchy &amp; Tonka Bean</i>	130:-
Rhubarb <i>Pavlova, Lightly Whipped Cream, Lavender &amp; Tagetes Herb</i>	125:-
Brillat Savarin <i>Pasteurized Cow's Milk &amp; Cream, Served with Quince Marmalade &amp; Hard Bread</i>	95:-
Pralines <i>Signed By Karl Jungstedt Ask Your Waiter To See The Tray</i>	45:-/piece
Sorbet & Ice Cream <i>Ask about the Flavors of the Evening</i>	75:-