

	<b>Snacks</b>	
Extra Majsbröd <i>Vispat Brynt Smör</i>		25:-/st
Salchichón Iberico <i>Lufttorkad Spansk Korv</i>		90:-
Pata Negra <i>100% Bellota, Alba Real</i>		230:-
Cecina <i>Lufttorkad Ytterlår av Rubia Gallega</i>		175:-
Petit Choux <i>Forellrom, Västerbottensost &amp; Citron</i>		110:-
	<b>Förrätter</b>	
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron &amp; Grillat Bröd</i>		175:-
Havsabborre <i>Vattenmelon, Rosépeppar, Gurka &amp; Grillad Chili</i>		205:-
Löjrom <i>Tartlet På Dinkel, Sveciakräm, Lökmousse &amp; Brynt Smör</i>		285:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Friterad Kapris</i>		195:-
Ravioli <i>Kronärtskoeka, Ricotta, Basilika &amp; Tomabuljong</i>		175:-
Linguine <i>Havskräfta, Citron &amp; Ingefära</i>		190:-
	<b>Varmrätter</b>	
Kantareller <i>Spetskål Fyllt med Ris, Kantarellkräm, Carciofini &amp; Coco de Paimpol</i>		275:-
Piggvar <i>Purjolök, Grillad Smörsås, Blåmusslor, Blomkål &amp; Thaibasilika</i>		365:-
Lamm <i>Grillat Lamm, Pinjenötter, Nduja, Svartkål &amp; Zucchini from Kronogården</i>		320:-
Anka <i>Grillad Ankbröst, Jus Gras, Mangold, Sultanrussin &amp; Sauternes</i>		295:-
Biff på Ben <i>Patatas Bravas, Sallad med Pecorino</i> <i>Hängd Minst 35 dagar &amp; Selekerad av Köttkompaniet</i>		895:-/För 2
	<b>Ost &amp; Dessert</b>	
Ost <i>Fråga Personalen om Kvällens Urval av Ostar, Serveras med Kvittenmarmelad &amp; Knäcke</i>		95:-/ bit
Pain Perdu <i>Karamelliserad Brioche, Jordgubbsglass &amp; Lavendelgrädde</i>		130:-
Hallon <i>Hallonglass, Brynt Smör Mousse &amp; Financier</i>		125:-
Chokladglass <i>Med Kolasås</i>		65:-
Praliner Signerat Karl Jungstedt		45:-

## Snacks

Extra Corn Bread <i>Whipped Brown Butter</i>	25:-/pc
Salchichón Iberico <i>Cured Spanish Sausage</i>	90:-
Pata Negra <i>100% Bellota, Alba Real</i>	230:-
Cecina <i>Cured Rubia Gallega</i>	175:-
Petit Choux <i>Trout Roe, Västerbottens Cheese &amp; Lemon</i>	110:-

## Starters

Duck- & Chicken Liver <i>Parfait, Vinegar Cooked Pears &amp; Grilled Bread</i>	175:-
Seabass <i>Watermelon, Rosé Pepper, Cucumber &amp; Grilled Chili</i>	205:-
Bleak Roe <i>Tartlet Of Dinkel, Svecia Cream, Onion Mousse &amp; Browned Butter</i>	285:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish &amp; Deep Fried Capers</i>	195:-
Ravioli <i>Artichoke, Ricotta, Basil &amp; Tomato Jus</i>	175:-
Linguine <i>Langoustine, Lemon &amp; Ginger</i>	190:-

## Mains

Chantarelles <i>Pointed Cabbage Filled with Rice, Chanterelle Puré, Carciofini &amp; Coco de Paimpol</i>	275:-
Turbot <i>Leek, Grilled Butter Sauce, Blue Mussels, Cauliflower &amp; Thai Basil</i>	365:-
Lamb <i>Grilled Lamb, Pine Nuts, Nduja, Cavalo Nero &amp; Zucchini from Kronogården</i>	320:-
Duck <i>Grilled Duck Breast, Jus Gras, Mangold, Sultanas &amp; Sauternes</i>	295:-
Beef on the Bone <i>Patatas Bravas Salad with Pecorino Dry Aged Minimum 35 Days &amp; Selected by Köttkompaniet</i>	895:-/for 2

## Cheese & Desserts

Cheese <i>Ask the about the Evening Selection of Cheeses, Served with Quince Marmalade &amp; Hard Bread</i>	95:-/pc
Pain Perdu <i>Caramelized Brioche, Strawberry Ice Cream &amp; Lavender Cream</i>	130:-
Raspberries <i>Raspberry Ice Cream, Browned Butter Mousse &amp; Financier</i>	125:-
Chocolate Ice Cream <i>With Salted Caramel Sauce</i>	65:-
Pralines By Karl Jungstedt	45:-