

## Snacks

|   |         |
|---|---------|
| Extra Majsbröd<br><i>Vispat Brynt Smör</i>                    | 25:-/st |
| Salchichón Iberico<br><i>Lufttorkad Spansk Korv</i>           | 90:-    |
| Paleta Iberica<br><i>Lufttorkad Bog av Pata Negra</i>         | 195:-   |
| Cecina<br><i>Lufttorkad Ytterlår av Rubia Gallega</i>         | 175:-   |
| Petit Choux<br><i>Forellrom, Västerbottenost &amp; Citron</i> | 110:-   |

## Förrätter

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|--|-------|
| Ank- & Kycklinglever<br><i>Parfait, Vinägerkokta Päron &amp; Surdegsbröd</i>                                     | 165:- |
| Havsabborre<br><i>Vattenmelon, Wasabiruccola, Rättika &amp; Grillad Chili</i>                                    | 205:- |
| Kalix Löjrom<br><i>Tartlet På Dinkel, Sveciakräm, Lökmousse &amp; Brynt Smör</i>                                 | 285:- |
| Råbiff J&J<br><i>Libbsticka, Gravad Äggula, Pepparrot &amp; Friterad Kapris</i>                                  | 195:- |
| Ravioli<br><i>Rostad Kronärtskocka, Brynt Smör, Salvia &amp; Barigoule</i>                                       | 185:- |
| Linguine<br><i>Ramslök, Agretti, Smör &amp; Citron</i><br><i>(Lägg till 15 g Störkaviar från Bordeaux 195:-)</i> | 155:- |

## Varmrätter

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|--|-------------|
| Jordärtskocka<br><i>Friterad Jordärtskocka, Grillad Ostronskivling, Mandelsmör &amp; Svart Vitlök</i>  | 275:-       |
| Piggvar<br><i>Purjolök, Grillad Smörsås, Blåmusslor, Blomkål &amp; Thaibasilika</i>  | 365:-       |
| Iberico<br><i>Grillad Presa, Friterad Polenta, Jalapeño, Broccoli &amp; Rostad Kycklingsky</i>   | 320:-       |
| Vaktel<br><i>Hel Grillad, Harissa, Karamelliserad Lökchutney, Pumpa, Rapskott &amp; Tahini</i>   | 295:-       |
| Biff på Ben<br><i>Pommes, Franska örter, Dijonnaise, Vårsallad med Tahini &amp; Pecorino</i><br><i>Hängd 35 dagar &amp; Selektierad av Köttkompaniet</i> | 885:-/För 2 |

## Ost & Dessert

|   |           |
|---|-----------|
| Kvällens Ost från Arla Unika<br><i>Fråga Personalen om Kvällens Urval av Ostar, Serveras med Kvittenmarmelad &amp; Knäcke</i> | 95:-/ bit |
| Pain Perdu<br><i>Karamelliserad Brioche, Jordgubbsglass &amp; Lavendelgrädde</i>  | 130:-     |
| Rabarber<br><i>Clafoutis, Maräng &amp; Bränd Rabarberglass</i>  | 125:-     |
| Sorbet eller Glass<br><i>Fråga om Kvällens Smaker</i>   | 75:-      |
| Praliner Signerat Karl Jungstedt<br><i>Be Om Att Få Se Brickan</i>  | 50:-/st   |

## Snacks

|  |         |
|--|---------|
| Extra Corn Bread<br><i>Whipped Brown Butter</i>                  | 25:-/pc |
| Salchichón Iberico<br><i>Cured Spanish Sausage</i>               | 90:-    |
| Paleta Iberica<br><i>Cured Shoulder Of Pata Negra</i>            | 195:-   |
| Cecina<br><i>Cured Rubia Gallega</i>                             | 175:-   |
| Petit Choux<br><i>Trout Roe, Västerbotten Cheese &amp; Lemon</i> | 110:-   |

## Starters

|  |       |
|--|-------|
| Duck- & Chicken Liver<br><i>Parfait, Vinegar Cooked Pears &amp; Sourdough Bread</i>                              | 165:- |
| Sea bass<br><i>Watermelon, Wasabiruccola, Radish &amp; Grilled Chili</i>   | 205:- |
| Bleak Roe from Kalix<br><i>Tartlet Of Dinkel, Svecia Cream, Onion Mousse &amp; Browned Butter</i>                | 285:- |
| Beef Tartar J&J<br><i>Lovage, Cured Egg Yolk, Horseradish &amp; Deep Fried Capers</i>                            | 195:- |
| Ravioli<br><i>Roasted Artichoke, Browned Butter, Sage &amp; Barigoule</i>  | 185:- |
| Linguine<br><i>Ramson, Agretti, Butter &amp; Lemon</i><br><i>(Add 15 g Sturgeon Caviar from Bordeaux: 195:-)</i> | 155:- |

## Mains

|  |             |
|--|-------------|
| Jerusalem Artichoke<br><i>Crispy Jerusalem Artichoke, Grilled Oyster Mushroom, Almond Butter &amp; Black Garlic</i>  | 275:-       |
| Turbot<br><i>Leek, Grilled Butter Sauce, Blue Mussels, Cauliflower &amp; Thai Basil</i>  | 365:-       |
| Iberico<br><i>Grilled Presa, Deep Fried Polenta, Jalapeño, Broccoli &amp; Roasted Chicken Jus</i>  | 320:-       |
| Quail<br><i>Grilled, Harissa, Caramelized Onion Chutney, Pumpkin, Rapeseed Shoots &amp; Tabini</i>   | 295:-       |
| Beef on the Bone<br><i>Fries, French Herbs, Dijonnaise, Spring Salad with Tabini &amp; Pecorino</i><br><i>Dry Aged 35 Days &amp; Selected by Köttkompaniet</i> | 885:-/for 2 |

## Cheese & Desserts

|  |         |
|--|---------|
| Cheese from Arla Unika<br><i>Ask the about the Evening Selection of Cheeses, Served with Quince Marmalade &amp; Hard Bread</i> | 95:-/pc |
| Pain Perdu<br><i>Caramelized Brioche, Strawberry Ice Cream &amp; Lavender Cream</i>  | 130:-   |
| Rhubarb<br><i>Clafoutis, Meringue &amp; Burnt Rhubarb Ice Cream</i>  | 125:-   |
| Sorbet or Ice Cream<br><i>Ask about the Flavors of the Evening</i>   | 75:-    |
| Pralines Signed By Karl Jungstedt<br><i>Ask Your Waiter To See The Tray</i>  | 50:-/pc |

Please Inform The Staff About Any Dietary Restrictions Or Allergies