

## Snacks

Extra majsbröd <i>Saltat Smör</i>	20:-/st
Salchichón Iberico <i>Lufitorkad Spansk Korv</i>	85:-
Le Noir De Bigorre <i>Skinka Från Franska Pyrenéerna Lagrad 36 Månader</i>	165:-
Cecina De Wagyu <i>Lufitorkad Wagyu Från Spanien</i>	175:-
Gougères <i>Västerbottenost &amp; Forellrom</i>	95:-
Kroketter <i>Iberico, Karamelliserad Lök &amp; Parmesan</i>	85:-

## Förrätter

Havsabborre Crudo <i>Blodgrape, Olivolja, Fänkålspollen &amp; Aji Amarillo</i>	195:-
Löjrom Från Bottenviken <i>Tartlet På Dinkel, Gruyère, Lök &amp; Brynt Smör</i>	245:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Kapris</i>	175:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron &amp; Surdegsbröd</i>	140:-
Linguine <i>15g Störkaviar Från Bordeaux, Smör &amp; Citron</i>	295:-
Risotto <i>Vitsparris, Parmesan Lagrad i 36 Månader &amp; Ramslök</i>	195:-
Kalvbräss <i>Smörstekt Kalvbräss, Tryffel, Grön Sparris, Murklor, Mandel &amp; Karamelliserad Grädde</i>	215:-

## Varmrätter

Rotselleri <i>Tempurafriterad Rotselleri, Hummus, Fänkål, Druvor &amp; Sesam</i>	270:-
Piggvar <i>Blämussla, Rökt Smör, Thaibasilika &amp; Blomkålskräm</i>	315:-
Pluma <i>Grillad Pluma, Morötter, Chorizoemulsion, Gremolata &amp; Färske Vitlök</i>	285:-
Dilamm <i>Grillade Racks, Grön Sparris, Färyoghurt, Pinjenötter &amp; Salt Citron</i>	310:-

## Dessert

Citron & Vallmokaka <i>Citronsorbet &amp; Praline på Pumpakärnor</i>	115:-
Banan & Choklad <i>Karamelliserad Mandelkaka, Chokladganache, Bananglass &amp; Kolasås</i>	125:-
Madurat <i>Pastöriserad Mjuk Getost, Serveras med Kvittenmarmelad &amp; Knäcke</i>	95:-
Praliner Signerat Karl Jungstedt <i>Be Om Att Få Se Brickan</i>	45:-/st
Sorbet <i>Mango, Citronkaramell &amp; Honeycomb</i>	65:-

Please Inform The Staff About Any Dietary Restrictions Or Allergies

## Snacks

Extra Corn Bread <i>Salted 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>	165:-
Cecina De Wagyu <i>Cured Wagyu From Spain</i>	175:-
Gougères <i>Västerbotten Cheese &amp; Trout Roe</i>	95:-
Croquettes <i>Iberico, Caramelized Onion &amp; Parmesan</i>	85:-

## Starters

Sea Bass Crudo <i>Pink Grapefruit, Olive Oil, Fennel Pollen &amp; Aji Amarillo</i>	195:-
Bleak Roe From Bay Of Bothnian <i>Tartlet Of Dinkel, Gruyère, Onion &amp; Browned Butter</i>	245:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	175:-
Duck- & Chicken Liver <i>Parfait, Vinegar Pickled Pears &amp; Sourdough Bread</i>	140:-
Linguine <i>15 g Caviar From Bordeaux, Butter &amp; Lemon</i>	295:-
Risotto <i>White Asparagus, 36 Month Parmesan &amp; Ramson</i>	195:-
Sweetbread <i>Butter Roasted Veal, Truffle, Green Asparagus, Morels, Almonds &amp; Caramelized Cream</i>	215:-

## Mains

Celeriac <i>Tempura Fried Celeriac, Hummus, Fennel, Grapes &amp; Sesame</i>	270:-
Turbot <i>Mussels, Smoked Butter, Thai Basil &amp; Cauliflower Crème</i>	315:-
Pluma <i>Grilled Pluma, Carrots, Chorizo Emulsion, Gremolata &amp; Fresh Garlic</i>	285:-
Lamb <i>Grilled Racks, Green Asparagus, Sheep Yogurt, Pine Nuts &amp; Salted Lemon</i>	310:-

## Desserts

Lemon & Poppy Seed Cake <i>Lemon Sorbet &amp; Praline on Pumpkin Seeds</i>	115:-
Banana & Chocolate <i>Caramelized Almond Cake, Chocolate Ganache, Banana Ice Cream &amp; Caramel Sauce</i>	125:-
Madurat <i>Pasteurized Goat Cheese, 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 <i>Mango Lemoncaramell &amp; Honeycomb</i>	65:-

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