



Majsbröd - Serveras med Saltat Smör -	30
Pata Negra - Jamon de Bellota Ibérico-	230
Charkuterier - Cecina, Pata Negra & Salchichón -	180
Gougères - Västerbottensost, Rökst Lönnsirap & Chili -	110
Ank- & Kycklinglever - Parfait, Vinägerkokta Päron & Rostad Brioche -	185
Vit Sparris - Kallrökt Öring, Beurre Blanc på Fermenterad Sparris & XO-Sås -	215
Grillad Pulpo - Tabini, Harissadressing, Persilje- & Tomatsallad -	180
Kalixlörrom - Tartlet På Dinkel, Sveciakräm, Lök mousse & Brynt Smör -	310
Agnolotti - Fylld med Pärlbönor, Parmesan, Citrontimjan, Smörad Buljong & Lyonnaise Lök -	190
Råbiff J&J - Libbsticka, Gravad Äggula, Riven Pepparrot & Friterad Kapris -	195
Grön Sparris - Cappelletti Fylld med Tapenade, Ramlök, Kosho & Ganxet Bönor -	295
Grillad Piggvar - Färsk Lök, Basilika, Sauce Vierge, Citronconfit, Zucchini & Pinjenötter -	395
Regnbågslax - Grillad Lök, Krabbsmör, Saffran, Blomkål, Blåmussla & Thaibasilika -	355
Grillat Ankbröst - Vadouvan, Grön Sparris, Morot, Ankelever, Pak Choi & Hot Sauce på Aprikos -	385
Ost - Serveras med Marmelad & Knäckebröd -	95/bit
Hallon & Saltlakrits - Hallonglass, Saltlakrits, Kolasås & Crème Chantilly -	135
Romrussin - Brödpudding "Brûlée", Vaniljglass & Saltad Fudge -	140
Glass - Choklad & Havsalt -	90
Sorbet - Grönt Te & Mynta -	70
Pralin - Ett Urval av Olika Smaker Signerat Karl Jungstedt -	55

Copine

Cornbread - *Served with Salted Butter* - 30

Pata Negra - *Jamon de Bellota Ibérico* - 230

Charkuterier - *Cecina, Pata Negra & Salchichón* - 180

Gougères - *Västerbottens Cheese, Smoked, Maple Syrup & Chili* - 110

Duck- & Chicken Liver - *Parfait, Vinegar Cooked Pears & Roasted Brioche* - 185

White Asparagus - *Smoked Trout, Beurre Blanc, Fermented Asparagus & XO-Sauce* - 215

Grilled Pulpo - *Tabini, Harissa Dressing, Parsley- & Tomato Salad* - 180

Bleak Roe From Kalix - *Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browned Butter* - 310

Agnolotti - *Filled with Guinea Fowl, Parmesan, Lemon Thyme, Buttered Jus & Lyonnaise Onions* - 190

Beef Tartar J&J - *Lovage, Cured Egg Yolk, Grated Horseradish & Deep Fried Capers* - 195

Green Asparagus - *Cappelletti Stuffed with Tapenade, Ramsons, Kosho & Ganxet Beans* - 295

Grilled Turbot - *Spring Onion, Basil, Sauce Vierge, Lemon Confit, Courgettes & Pine Nuts* - 395

Rainbow Trout - *Grilled Onion, Crab Butter, Saffron, Cauliflower, Blue Mussel & Thai Basil* - 355

Grilled Duck Breast - *Vadouvan, Green Asparagus, Carrot, Foie Gras, Bok Choy & Hot Sauce on Apricot* - 385

Cheese - *Served with Marmalade & Hard Bread* - 95/pc

Raspberry & Salt Licorice - *Raspberry Ice Cream, Salted Licorice, Caramel Sauce & Crème Chantilly* - 135

Rum Raisin - *Bread Pudding "Brûlée", Vanilla Ice Cream & Salty Fudge* - 140

Ice Cream - *Chocolate & Sea Salt* - 90

Sorbet - *Green Tea & Mint* - 70

Praline - *A Selection of Different Flavours, Signed Karl Jungstedt* - 55