

## 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>	175:-
Cecina De Wagyu <i>Lufitorkad Wagyu Från Spanien</i>	195:-
Petit Choux <i>Forellrom, Västerbottenost &amp; Citron</i>	110:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron &amp; Surdegsbröd</i>	150:-

## Förrätter

Öring från Sirdal <i>Crudo, Ponzu, Citron, Grönt Äpple &amp; Pepparrot</i>	205:-
Löjrom från Vänern <i>Tartlet På Dinkel, Gruyère, Lök &amp; Brynt Smör</i>	275:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Kapris</i>	175:-
Linguine <i>15g Störkaviar Från Bordeaux, Smör &amp; Citron</i>	295:-
Tortellini <i>Guanciale, Parmesan, Svartpeppar &amp; Ricotta</i>	195:-
Risotto <i>Havskräfta, Saffran &amp; Tomat</i>	185:-

## Varmrätter

Kronärtskocka <i>Grillad Sallad, Aubergine, Tahini, Macadamianötter &amp; Cime di Rapa</i>	270:-
Torsk <i>Grillad Vit Sparris, Hjärtmusslor, Basilika, Pinjenötter &amp; Zucchini</i>	315:-
Piggvar <i>Blämussla, Röket Smör, Thaibasilika &amp; Blomkålskräm</i>	345:-
Kyckling <i>Ballotine, Ramslök, Mangold, Toppmurkla &amp; Rostad Kycklingsky</i>	290:-
Presa <i>Grillad Presa av Iberico, Jalapeño, Broccoli, Polenta &amp; Koriander</i>	295:-

## Dessert

Choklad <i>Mörk Chokladcremeux, Karamellglass, Bovetekrokant &amp; Tonkaböna</i>	125:-
Passionsfrukt <i>Parfait på Passionsfrukt, Kolasås, Sockerkaka &amp; Basilikaglass</i>	115:-
Brillat Savarin <i>Pastöriserad Komjolk &amp; Grädde, Serveras med Kvittenmarmelad &amp; Knäcke</i>	95:-
Praliner Signerat Karl Jungstedt <i>Be Om Att Få Se Brickan</i>	45:-/st
Apelsinsorbet med Olivolja & Havssalt	70:-

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>	175:-
Cecina De Wagyu <i>Cured Angus From Spain</i>	195:-
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

Trout from Sirdal <i>Crudo, Ponzu, Lemon, Green Apple &amp; Horseradish</i>	205:-
Bleak Roe from Lake Vänern <i>Tartlet Of Dinkel, Gruyère, Onion &amp; Browned Butter</i>	275:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	175:-
Linguine <i>15 g Sturgeon Caviar From Bordenaux, Butter &amp; Lemon</i>	295:-
Tortellini <i>Guanciale, Parmesan, Black Pepper &amp; Ricotta</i>	195:-
Risotto <i>Langoustine, Saffron &amp; Tomato</i>	185:-

## Mains

Artichoke <i>Grilled Salad, Eggplant, Tahini, Macadamia Nuts &amp; Cime di Rapa</i>	285:-
Cod <i>Grilled White Asparagus, Cockles, Basil, Pine Nuts &amp; Zucchini</i>	315:-
Turbot <i>Mussels, Smoked Butter, Thai Basil &amp; Cauliflower Crème</i>	345:-
Chicken <i>Ballotine, Ramson, Chard, Morel &amp; Roasted Chicken Jus</i>	290:-
Presa <i>Grilled Presa of Iberico, Jalapeño, Broccoli, Polenta &amp; Cilantro</i>	295:-

## Desserts

Chocolate <i>Dark Chocolate Crèmeux, Caramel Ice Cream, Buckwheat Crunchy &amp; Tonka Bean</i>	125:-
Passion Fruit <i>Passion Fruit Parfait, Caramel Sauce, Sponge Cake &amp; Basil Ice Cream</i>	115:-
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
Orange Sorbet with Olive Oil & Sea Salt	70:-