

# Copine

- Majsbröd - *Serveras med Saltat Smör* - 30
- Salchichón Iberico - *Lufttorkad Spansk Korv* - 90
- Pata Negra - *100% Bellota, Alba Real* - 230
- Cecina - *Lufttorkat & Lättröket Ytterlår av Oxe* - 175
- Gougères - *Västerbottensost, Rökt Lönnsirap & Chili* - 110
- Friterad Kronärtskocka - *Ajo Blanco, Gurksallad, Jalapeño, Mandel, Mynta & Salt Citron* - 160
- Ank- & Kycklinglever - *Parfait, Vinägerkokta Päron & Brioche* - 185
- Vit Sparris - *Kallröket Öring, Beurre Blanc på Fermenterad Sparris & XO-Sås* - 215
- Kalixlöjrom - *Tartlet På Dinkel, Sveciakräm, Lökmousse & Brynt Smör* - 310
- Agnolotti - *Fylld med Pärlhöna, Parmesan, Smörad Buljong & Lyonnaise Lök* - 190
- Råbiff J&J - *Libbsticka, Gravad Äggula, Riven Pepparrot & Friterad Kapris* - 195
- Friterad Kanin - *Brioche, Honungsmör, Fermenterad Morot & Chili* - 100
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- Tortilla de Patatas - *Getfärskost, Mynta Grillad Kungsmussling, Sparris, Spritärtor & Färsmör* - 270
- Grillad Piggvar - *Kycklingringar, Färsk Vitlök, Basilika, Tomat, Citronconfit, Zucchinikräm & Pinjenötter* - 395
- Regnbågslax - *Grillad Purjolök, Krabbsmör, Saffran, Blomkål, Blåmussla & Thaibasilika* - 355
- Grillat Vårlamm - *Vadouvan, Friterad Rapsskott, Morotskräm, Gurka & Hot Sauce på Aprikos* - 385
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- Ost - *Serveras med Kvittenmarmelad & Knäckebröd* - 95/bit
- Hallon & Saltlakrits - *Hallonglass, Saltlakrits, Kolasås & Crème Chantilly* - 135
- Kaffeparfait - *Romkaramell, Brownie, Kanderade Hasselnötter & Vaniljglass* - 140
- Glass - *Sicilianska Pistagenötter & Havssalt* - 90
- Sorbet - *Grönt Te & Mynta* - 70
- Praliner - *Ett Urval av Olika Smaker Signerat Karl Jungstedt* - 55

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Cornbread - Served with Salted Butter - 30
Salchichón Iberico - Cured Spanish Sausage - 90
Pata Negra - 100% Bellota, Alba Real - 230
Cecina - Cured & Lightly Smoked Beef - 175
Gougères - Västerbottens Cheese, Smoked, Maple Syrup & Chili- 110
Deep Fried Artichoke - Ajo Blanco, Cucumber salad, Jalapeño, Almond, Mint & Salted Lemon - 160
Duck- & Chicken Liver - Parfait, Vinegar Cooked Pears & Brioche - 185
White Asparagus - Smoked Trout, Beurre Blanc, Fermented Asparagus & XO-Sauce - 215
Bleak Roe From Kalix - Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browned Butter - 310
Agnolotti - Filled with Guinea Fowl, Parmesan, Buttered Jus & Lyonnaise Onions - 190
Beef Tartar J&J - Lovage, Cured Egg Yolk, Grated Horseradish & Deep Fried Capers - 195
Fried Rabbit - Brioche, Honey Butter, Fermented Carrot & Chili - 100
Tortilla de Patatas - Goat Cheese, Mint, King Oyster Mushroom, Asparagus, Garden Peas & Sheep's Butter - 270
Grilled Turbot - Chicken Wings, Lemon Confit, Basil, Tomato, Spring Onion, Courgettes & Pine Nuts- 395
Rainbow Trout - Grilled Leek, Crab Butter, Saffron, Cauliflower, Blue Mussel & Thai Basil - 355
Spring Lamb - Vadouvan, Fried Rapini, Carrot Cream, Cucumber & Hot Sauce on Apricot - 385
Cheese - Served with Quince Marmalade & Hard Bread - 95/pc
Raspberry & Salt Licorice - Raspberry Ice Cream, Salted Licorice, Caramel Sauce & Crème Chantilly- 135
Coffee Parfait - Rhum Caramel, Brownie, Candied Hazelnuts & Vanilla Ice Cream - 140
Ice Cream - Pistachios from Sicily & Sea Salt - 90
Sorbet - Green Tea & Mint - 70
Pralines - A Selection of Different Flavours, Signed Karl Jungstedt - 55