



**À LA CARTE MARCH**  
*Served every evening 5:30 PM-9:00 PM*

**STARTER**

Thyme-roasted pointed cabbage with browned truffle butter, salted roasted hazelnuts, mushroom cream, pickled red roasting onion, Skåne Grana Padano 140 SEK

Salmon and cucumber tartare with soy and sesame emulsion, pickled silver onion, fried potato, ginger glaze, coriander 140 SEK

**MAIN COURSE**

Swedish whole-roasted tenderstrip with potato and parsnip cream, black garlic emulsion, buttered chicken jus, charred tomato, parsley crisp 350 SEK

Charred back of Skrei cod with miso and honey glaze, Karl Johan sauce, blue mussel croquette, roasted Valencia almonds, fennel-charred carrot, carrot crudité, dill panko 350 SEK

Roman gnocchi with sage velouté, pickled cherry tomatoes, baked yellow beets, 24-month aged Präst cheese, salted roasted pumpkin seeds 285 SEK

**DESSERT**

Chocolate delice with lemon ice cream, rosemary apples, fried carrot, chocolate crisp 130 SEK

Coconut bavaroise with mango sorbet, lime cake, roasted coconut, dried pineapple slices 130 SEK

*Kindly inform our staff of any allergies or dietary restrictions.*