



THE BRUNCH

D

COCKTAILS

MIMOSA sparkling wine, orange juice	165
BLOODY MARY vodka, tomato, bloody mary mix	165
BELLINI sparkling wine, peach puré	165
SPICY MARGARITA tequila, lime juice, syrup, chili	175

CHAMPAGNE

N.V. PHILIPPONNAT ROYALE RÉSERVE BRUT	170
N.V. PHILIPPONNAT GRAND BLANC EXTRA BRUT	210

NON-ALCOHOLIC

RICHARD JUHLIN, SPARKLING WINE, BLANC DE BLANCS	105
NON-ALCOHOLIC DRINK	85

APPETIZERS

"GUBBRÖRA" dark rye bread, bleak roe , radish, dill	155
TOAST SKAGEN bleak roe, lemon, dill, butter fried bread	195/275
CHICKEN LIVER PATÉ green juniper berries, funnel chantarells, roasted levain	135

MAINS

CHÈVRE SALAD pear, endive, walnut, honey vinaigrette	225
PRAWN SALAD egg, avocado, nobis dressing	245
SOUSED HERRING egg, browned butter, horseradish, chives	185
SWEDISH MEATBALLS* potato purée, cream sauce, lingon berries	225
BLACK PEPPER SPICED LAMB SAUSAGE jerusalem artichoke, ramson, sour cream	225
BREADED VEAL CUTLET anchovy butter, caper, lemon, french fries	265
ROASTED LEVAIN mushroom, egg, thyme cream cheese, onion, aged cheese	155

OMELETTES

COLD SMOKED SALMON västerbotten cheese, dill, lettuce	180
HAM & CHEESE cured ham, cheddar cheese, mushroom, lettuce	170

DESSERTS

RHUBARB sweet woodruff ice cream, toffee cookie	125
DIPLOMAT COUPE ICE CREAM OR SORBET flavor of the day	45
"FRENCH TOAST" milksorbet, bee pollen, lemon	125
THREE TYPES OF SWEDISH CHEESE marmalade, seed crackers	145
TRUFFLE flavor of the day	35

* WE DONATE 20 SEK TO CHILDHOOD FOUNDATION
WE ARE A CASHLESS RESTAURANT
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS