

Aperitif

Dry martini gin, dry vermouth	185
Negroni campari, tanqueray gin, mancino sweet vermouth	185
Clover club nr3 gin, dry vermouth, raspberries, simple syrup, egg white	185
Margarita tequila, lemon juice, simple syrup, chilli	185
Pink lemonade gin, aperol, lemon juice, rhubarb syrup, grape soda	185
Bellini peach puré, peach liquer, sparkling wine	175
Champagne	
NV Philipponnat Royal Réserve Brut	170
2011 Philipponnat Grand Blanc Extra Brut	265
NV Philipponnat Royale Réserve Rosé Brut	230
Non alcoholic	
Richard Juhlin, sparkling wine, blanc de blancs	105
Wisby lager	65
Galipette cider	55
Non alcoholic cocktail	85

Starters

Oyster Serves with mignonette, lemon	45
Toast Skagen with bleak roe, lemon, dill, brioche Bleakroe from Bottenviken	205/315
Tortellini with porcini, mushroom broth, fresh truffle Porcini mushroom from Uppland	195
Steak tartar with crispy potato, lovage Lovage crown from Under Tallarna, Järna	185 / 305
Broiled deer with soy and ginger dressing, red cabbage, chilli Deer from Sörmland	195

Current exhibition:

“The Eye of Christo & Jeanne-Claude” by the renowned photo artist Wolfgang Volz.
The exhibition is on display in The Gallery on the 1st floor until the 9th of November

Main courses

Goat cheese salad with pear, kohlrabi, walnut, honey vinaigrette Honey from Rosa Skattkistan, Skånes Fagerhult	265
Prawn salad with egg, avocado, nobis dressing Egg from Sanda poultry farm, Västerhaninge	285
Boiled and roasted beet with lovage, green tomatoe, crispy onion Beet from Skilleby garden, Järna	285
Steamed cod with browned butter, horseradish, lemon Cod fished in the Northeast Atlantic	285
Pike perch with black salsify, rose hip, sea buckthorn dressing Pike perch fished in Ängsö, Mälaren	395
Roasted whole chicken, ceasar dressing, gem lettuce, grated Havgus Chicken from Munka-Ljungby, Ängelholm	335
Swedish meatballs with potato purée, cream sauce, pickled cucumber, lingon berries We donate 20 SEK to Childhood Foundation	265
Diplomat Burger with caramelized onions, Hillsands blue, smoked mayonnaise Hillsands blue from Hillsands gård, Strömsund	295
Portabello burger with caramelized onions, goat cheese, smoked mayonnaise Brioche from Villa Dagmar, Stockholm	275
Autumn lamb with porcini, celeriac, coriander seeds Lamb from Vänäsgruppen, Mälaren	325/455 confit / medium fried
Swedish tender sirloin steak with roasted leek, spruce shoots Spruce shoots from Hörtorps gård, Mellösa	545

Cheese and Dessert

Cheese served with marmalade, seed crackers Seed crackers from Villa Dagmar, Stockholm	65 per piece
Warm apple with calvados, cardamom ice cream, caramelized hazelnut cinnamon ice cream, caramel crunch	135
Roasted white chocolate cream with sea buckthorn, rose hip sorbet, dried chocolate mousse Sea buckthorn from Syltkrukan, Gräsön	135
Coupe ice cream or sorbet flavor of the day	55
Macaron flavor of the day	55
Truffle flavor of the day	55

* 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