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| Champagne | |
| NV Philipponnat Royal Réserve, Brut | 170 |
| 2011 Philipponnat Grand Blanc Extra Brut | 265 |

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| White wine | |
| 2020 Chateau L'ermitage, Rhône, France | 130/615 |
| 2020 Lundén Riesling, Rheingau, Germany | 145/685 |
| 2019 Domaine Louise Moreau, Chablis, France | 165/775 |

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| Red wine | |
| 2018 Ventoux, Domaine Notre Dame de Gousignac, Rhône, France | 130/615 |
| 2020 Fabrizio Luli Umberta, Barbera, Piedmont, Italy | 160/745 |
| 2017 Olivier Leflaive, Cuvée Margot, Pinot Noir, Burgundy, France | 170/795 |

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| Non alcoholic | |
| Richard Juhlin, sparkling wine, blanc de blancs | 105 |
| Wisby lager | 65 |
| Galipette cider | 55 |

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| Lunch week 46 | 195 |
| Served between 11.30 - 14.30 | |

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| Monday | |
| Swedish Isterband sausage | |
| mustard creamed potatoes, pickled beets, parsley | |

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| Tuesday | |
| Roasted cod | |
| crown dill sauce, sugar peas, crispy levain | |

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| Wednesday | |
| Lamb patty | |
| dill sauce, roasted carrot, baked onion | |

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| Thursday | |
| Fish and seafood stew | |
| fennel, dill cream cheese | |

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| Friday | |
| Red wine braised beef cheek | |
| herb butter, crispy onion, potato purée | |

Weekly vegetarian dish

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| Roasted pumpkin | |
| feta cheese, beluga lentils, savoy cabbage, clamshell | |

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| Starters | |
| Tortellini with porcini, mushroom broth, fresh truffle | 195 |
| Porcini mushroom from Uppland | |

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| Oyster | 45 |
| mignonette, lemon | |

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| Toast Skagen with bleak roe, lemon, dill, brioche | 205 / 315 |
| Bleak roe from Bottenviken | |

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| Steak tartar with crispy potato, lovage | 185 / 305 |
| Lovage crown from Under Tallarna, Järna | |

Main courses

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| Goat cheese salad with pear, kohlrabi, walnut, honey vinaigrette | 265 |
| Honey from Rosa Skattkistan, Skånes Fagerhult | |

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| Prawn salad with egg, avocado, nobis dressing | 285 |
| Egg from Sanda poultry farm, Västerhaninge | |

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| Fillet of char with elderflower, roasted point cabbage, trout roe | 335 |
| Char fished in Landö lake | |

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| Roasted whole chicken, caesar dressing, gem lettuce, grated Havgus | 335 |
| Chicken from Munka-Ljungby, Ängelholm | |

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| Swedish meatballs with potato purée, cream sauce, pickled cucumber, lingon berries | 265 |
| We donate 20 SEK to Childhood Foundation | |

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| Diplomat Burger with caramelized onions, Hillsands blue, smoked mayonnaise | 295 |
| Hillsands blue from Hillsands gård, Strömsund | |

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| Portabello burger with caramelized onions, goat cheese, smoked mayonnaise | 275 |
| Brioche from Villa Dagmar, Stockholm | |

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| Autumn lamb with porcini, celeriac, coriander seeds | 325/455 |
| Lamb from Vänäsgruppen, Mälaren | confit / medium fried |

Dessert

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| Warm apple with calvados, cardamom ice cream, caramelized hazelnut | 135 |
| Swedish autumn apples | |

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| Ginger simmered pear, sweet cicely ice cream, baked dark chocolate | 135 |
| Sweet cicely from Upplarps grönt | |

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| Coupe ice cream or sorbet | 55 |
| flavor of the day | |

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| Macaron | 55 |
| flavor of the day | |

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| Truffle | 55 |
| flavor of the day | |