

4 COURSES

958:-

STARTERS, TO SHARE

Prosciutto / Pear

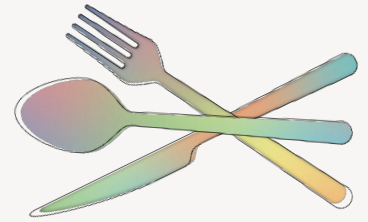
Prosciutto, päron, svartpeppar & olivolja

Burrata / Herbs

Burrata, tomat, jordgubbar, tomatvatten, vinäger & örter

Arancine

Krabba, fänkål, chili & svart vitlök



PASTA

Lobster / Butter

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

MAIN COURSE, TO SHARE

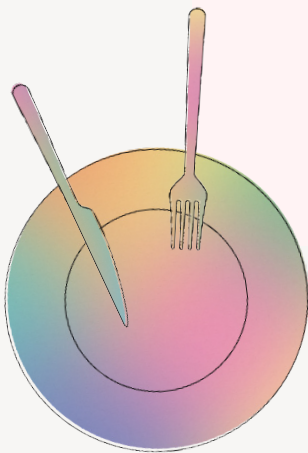
Dry aged club steak

600g svensk hängmörad biff på ben.
Serveras med gratinerad gnocchi, grillad spetskål & gurka smaksatt med peperoncino

DESSERT

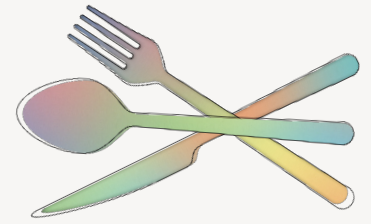
Blueberry / Toffee

Friterad struva med blåbärskompott, vispad pannacotta med kardemumma & kolagräs, samt karamellcremeux



4 COURSES

958:-



STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, pear, black pepper & olive oil

Burrata / Herbs

Burrata, tomato, strawberry, tomato water, vinegar & herbs

Arancine

Crab, fennel, chili & black garlic

PASTA

Lobster / Butter

Lobster ravioli, buttered lobster broth, spinach & lovage

MAIN COURSE, TO SHARE

Dry aged club steak

600g Swedish dry aged sirloin on the bone.

Served with gratinated gnocchi, grilled cabbage & cucumber flavoured with peperoncino

DESSERT

Blueberry / Toffee

Rosette cookie with blueberry compot, whipped pannacotta with cardamon & vernal grass & caramel cremeux

