

**4 COURSES**

**958:-**

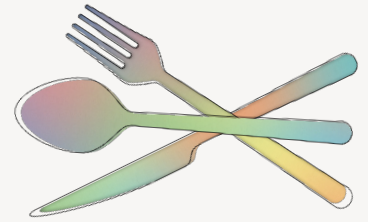
**STARTERS, TO SHARE**

**Prosciutto / Pear**

Prosciutto, päron, svartpeppar & olivolja

**Burrata / Figs**

Burrata, fikon, endive, shiso, valnöt & schalottenlök



**PASTA**

**Lobster / Butter**

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

**MAIN COURSE, TO SHARE**

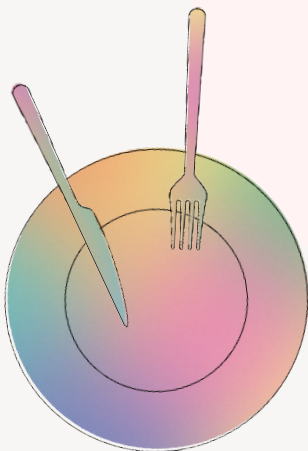
**Dry aged club steak**

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

**DESSERT**

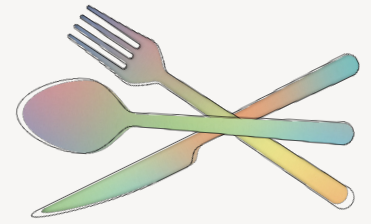
**Blueberry / Meringue**

Blåbärskompott, maräng, lemon curd,  
färskostcrémé & blåbärsglass



**4 COURSES**

**958:-**



**STARTERS, TO SHARE**

**Prosciutto / Pear**

Prosciutto, pear, black pepper & olive oil

**Burrata / Figs**

Burrata, figs, endive, shiso, walnuts & shallots

**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 / Meringue**

Blueberry compote, meringue, lemon curd, cream cheese & blueberry ice cream

