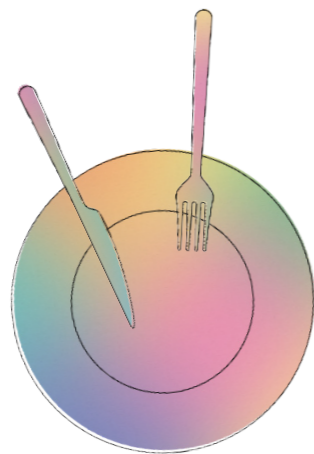


## STARTERS

<b>San Marzano Spesso</b> Tomat, stracciatella, basilika & olivolja	155
<b>Bass / Mint</b> Rå abborre från Vadstena, mynta, chili & syrad grön tomat	125
<b>Scallop / Caviar</b> Halstrad pilgrimsmussla, oscietrakaviar, amadinepotatis, gurka & smörsås	185
<b>Langoustine / Apple</b> Rå havskräfta, Ingrid Marie äpple, chili, havskräftsolja & grapefrukt	165
<b>Prosciutto / Pear</b> Prosciutto från Marsvinsholm, päron, svartpeppar & olivolja	145
<b>Deer / Beetroot / Almond</b> Tartar på hjort & rödbeta med trattkantareller, mascarpone & mandel	135
<b>Antipasto misto</b> Tryffelbigné, krabbarancine & rökt morot för 2 personer	245



## MAIN COURSES

<b>Beetroot / Spinach</b> Rödbeta, äggkräm med mascarpone, krispigt kycklingskinn, spenat, peperoncino & fänkålspollen	225
<b>Gnocchi / Mushroom</b> Stekt ricottagnocchi, svamp, rotsellerikräm, salvia & färsk tryffel	245
<b>Lobster / Butter</b> Hummerravioli, smörad hummerbuljong, spenat & libbsticka	265
<b>Potato / Bass</b> Potatis, kål, kålkräm, vitvinsås med sardeller & smörstekt abborre	245
<b>Wild boar / Ricotta cheese</b> Vildsvinsragu, raviolo med ricotta & peperoncino	225
<b>Deer / Kale</b> Rosastekt dovhjort, kräm på kronärtsskocka & karl-johansvamp, ragu på lägg samt grönkål & svartrot	285
<b>Dry aged club steak</b> 600g svensk hängmörad biff på ben. Serveras med bakad pumpa, lök, tomat, dragon & sabayonne med grillat smör	645

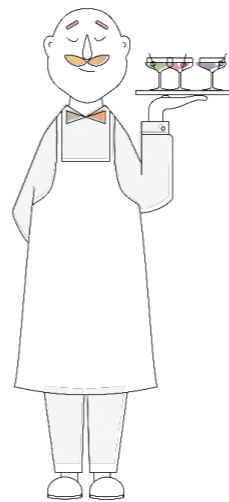
Rekommenderas för 1-2 personer

## DESSERTS

<b>Pistachio / Apple</b> Pistageglass, pistagemunk, vaniljsabayonne & syltigt äpple	145
<b>Chocolate / Pecan</b> Mörk chokladmousse, chokladbrownie, pekannötsglass & varma björnbär	155
<b>Citrus / Italian meringue</b> Mascarpone mousse med lemon curd, italiensk maräng, bergamott & blodapelsin	135
<b>TREATS</b>	
<b>Tiramisu bigné</b> Kaffekräm, mascarpone, marsalavin & kakao	45
<b>Cannoli tartelette</b> Ricottakräm, kanel & mörk choklad	45
<b>Chocolate &amp; rosemary lollipop</b> Kola, rosmarin & brynt smör	25

## COCKTAIL & SPUMANTE

<b>Spesso Negroni</b> Beefeater, Martini Fiero, Martini bitter & vilda hallon	155
<b>Spesso Martini</b> Galliano, Absolut Elyx, vårbrodd & äpple	155
<b>Spesso Spritz</b> Limoncello, lemon curd & bubblor	145
<b>Perrier-Jouet Grand Brut</b> Épernay, Champagne	165
<b>La Marca Prosecco D.O.C</b> Glera, Veneto	125



SPESSE

## STARTERS

<b>San Marzano Spesso</b> Tomato, stracciatella, basil & olive oil	155
<b>Bass / Mint</b> Raw bass from Vadstena, mint, chili & pickled green tomato	125
<b>Scallop / Caviar</b> Seared scallop, oscietra caviar, amadine potatoes, cucumber & butter sauce	185
<b>Langoustine / Apple</b> Raw langoustine, Ingrid Marie apple, chili, langoustine oil & grape fruit	165
<b>Prosciutto / Pear</b> Prosciutto from Marsvinsholm, pear, black pepper & olive oil	145
<b>Deer / Beetroot / Almond</b> Fallow deer & beetroot tartare, funnel chantarelles, mascarpone cheese & almonds	135
<b>Antipasto misto</b> Truffle bigné, crab arancine & smoked carrot for 2 people	245

## MAIN COURSES

<b>Beetroot / Spinach</b> Beetroot, egg cream with mascarpone cheese, crispy chicken skin, peperoncino & fennel pollen	225
<b>Gnocchi / Mushroom</b> Fried gnocchi, mushrooms, celeriac cream, sage & fresh truffle	245
<b>Lobster / Butter</b> Lobster ravioli, buttered lobster broth, spinach & lovage	265
<b>Potato / Bass / Parsley</b> Butter fried bass, white wine sauce with anchovy, parsley, potato & cabbage	245
<b>Wild boar / Ricotta cheese</b> Wild boar ragu, raviolo with ricotta & peperoncino	225
<b>Deer / Kale</b> Fried fallow deer, artichoke & cep cream, deer ragu, kale & salsify	285
<b>Dry aged club steak</b> 600g swedish dry aged sirloin on the bone. Served with baked pumpkin, onion, tomato, tarragon & sabayonne with grilled butter	645

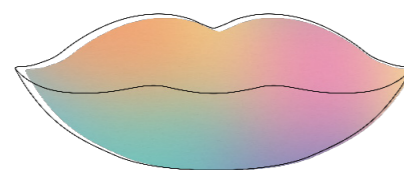
Recommended for 1-2 people

## DESSERTS

<b>Pistachio / Apple</b> Pistachio ice cream, pistachio donut, vanilla sabayonne & sour apple	145
<b>Chocolate / Pecan</b> Dark chocolate mousse, chocolate brownie, pecan ice cream & warm blackberries	155
<b>Citrus / Italian meringue</b> Mascarpone mousse with lemon curd, italian meringue, bergamot & blood orange	135

## TREATS

<b>Tiramisu bigné</b> Coffee cream, mascarpone cheese, marsala wine & cocoa	45
<b>Cannoli tartelette</b> Ricotta cream, cinnamon & dark chocolate	45
<b>Chocolate &amp; rosemary lollipop</b> Fudge, rosemary & browned butter	25



**COCKTAIL & SPUMANTE**

<b>Spesso Negroni</b> Beefeater, Martini Fiero, Martini bitter & wild raspberries	155
<b>Spesso Martini</b> Galliano, Absolut Elyx, sweet verson grass & apple	155
<b>Spesso Spritz</b> Limoncello, lemon curd & soda	145
<b>Perrier-Jouet Grand Brut</b> Épernay, Champagne	165
<b>La Marca Prosecco D.O.C</b> Glera, Veneto	125

SPESSE