

**3 COURSES**

**635**

**STARTERS, TO SHARE**

**Prosciutto / Pear**

Prosciutto, päron, svartpeppar & olivolja

**San Marzano Spesso**

Tomat, stracciatella, basilika & olivolja

**Mushroom / Veal**

Stekt foccacia, höstsvamp, tryffelgrädde, kalvrostbiff, balsamicovinäger & färsk svart tryffel

**MAIN**

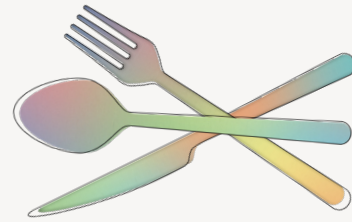
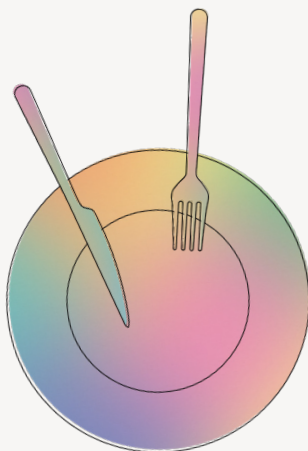
**Lobster / Butter**

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

**DESSERT**

**Hazelnut / Chocolate**

Hasselnötsglass, varm syltmunk, mjölkchokladkräm & karamelliserade hasselnötter



**4 COURSES**

**885**

**STARTERS, TO SHARE**

**Prosciutto / Pear**

Prosciutto, päron, svartpeppar & olivolja

**San Marzano Spesso**

Tomat, stracciatella, basilika & olivolja

**Mushroom / Veal**

Stekt foccacia, höstsvamp, tryffelgrädde, kalvrostbiff, balsamicovinäger & färsk svart tryffel

**PASTA**

**Lobster / Butter**

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

**MAIN COURSE, TO SHARE**

**Dry aged club steak**

600g svensk hängmörad biff på ben. Serveras med grillad spetskål, lök, tomat, dragon & sabayonne med grillat smör

**DESSERT**

**Hazelnut / Chocolate**

Hasselnötsglass, varm syltmunk, mjölkchokladkräm & karamelliserade hasselnötter

**3 COURSES**

**635**

**STARTERS, TO SHARE**

**Prosciutto / Pear**

Prosciutto, pear, black pepper & olive oil

**San Marzano Spesso**

Tomato, stracciatella, basil & olive oil

**Mushroom / Veal**

Fried foccacia, mushrooms, truffle cream, veal roast beef, balsamic vinegar & fresh black truffle

**MAIN**

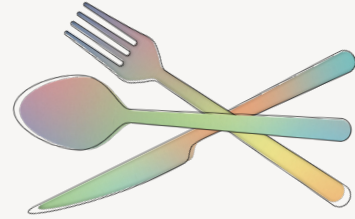
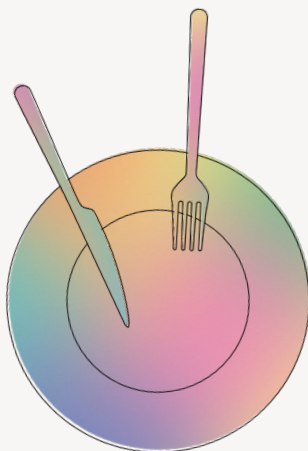
**Lobster / Butter**

Lobster ravioli, buttered lobster broth, spinach & lovage

**DESSERT**

**Hazelnut / Chocolate**

Hazelnut ice cream, warm donut, milk chocolate cream & caramelized hazelnuts



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**885**

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**Prosciutto / Pear**

Prosciutto, pear, black pepper & olive oil

**San Marzano Spesso**

Tomato, stracciatella, basil & olive oil

**Mushroom / Veal**

Fried foccacia, mushrooms, truffle cream, veal roast beef, balsamic vinegar & fresh black truffle

**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 grilled cabbage, onion, tomatoes, tarragon & sabayon with grilled butter

**DESSERT**

**Hazelnut / Chocolate**

Hazelnut ice cream, warm donut, milk chocolate cream & caramelized hazelnuts