

4 COURSES

958:-

STARTERS, TO SHARE

Prosciutto / Pear

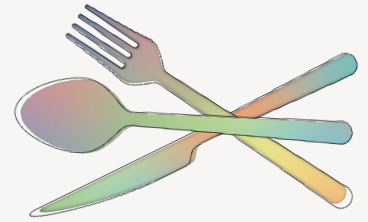
Prosciutto, päron, svartpeppar & olivolja

San Marzano Spesso

Tomat, stracciatella, basilika & olivolja

Arancine

Blåmussla, persilja, citron & svart vitlök



PASTA

Lobster / Butter

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

MAIN COURSE, TO SHARE

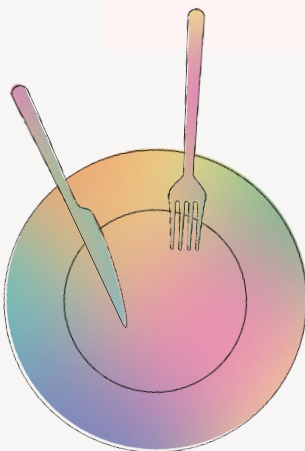
Dry aged club steak

600g svensk hängmörad biff på ben. Serveras med krämig kålsallad toppad med friterade kikärtor, krispig panisse & dragonmajonnäs

DESSERT

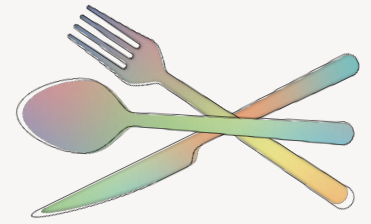
Italian meringue / Sea buckthorn

Gräddmousse med havtorn, italiensk maräng, mandel & syrade havtorn



4 COURSES

958:-



STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, pear, black pepper & olive oil

San Marzano Spesso

Tomato, stracciatella, basil & olive oil

Arancine

Mussels, parsley, lemon & 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 med creamy cabbage salad with fried chickpeas, crispy panisse & tarragon mayonnaise

DESSERT

Italian meringue / Sea buckthorn

Cream mousse with sea buckthorn, Italian meringue, almond & pickled sea buckthorn

