

4 COURSES

958:-

STARTERS, TO SHARE

Prosciutto / Pear

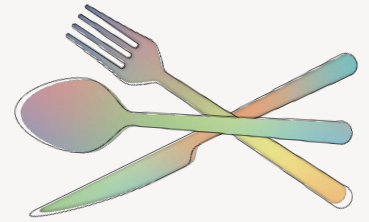
Prosciutto, päron, svartpeppar & olivolja

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

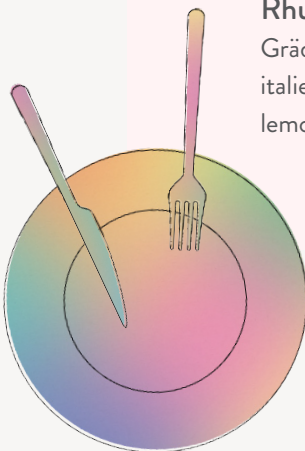
600g svensk hängmörad biff på ben.

Serveras med gratinerad gnocchi, grillad spetskål & gurka smaksatt med peperoncino

DESSERT

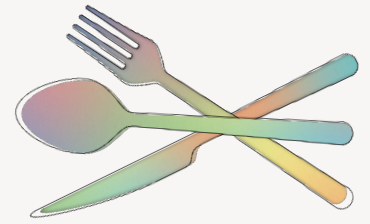
Rhubarb / Muscovado

Gräddmousse med muscovado & italiensk maräng, inkokt rabarber, lemoncurd & kaksmulor med brynt smör



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 gratinated gnocchi, grilled cabbage & cucumber flavoured with peperoncino

DESSERT

Rhubarb / Muscovado

Cream mousse with muscovado & Italian meringue, infused rhubarb, lemon curd & cookie crumble with brown butter

