

4 COURSES

958:-

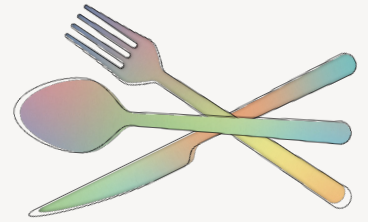
STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, päron, svartpeppar & olivolja

Burrata / Blood orange

Burrata, blodapelsin, libbsticka, rosésallad, pistage & Valencia mandlar



PASTA

Lobster / Butter

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

MAIN COURSE, TO SHARE

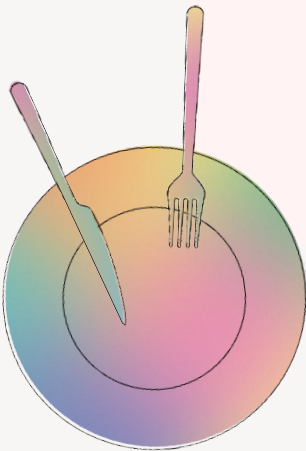
Dry aged club steak

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

DESSERT

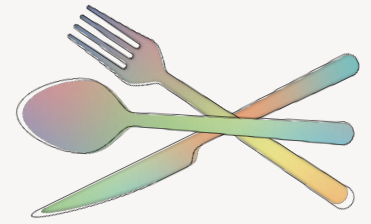
Blueberry / Toffee

Friterad struva, blåbärskompott, vispad
pannacotta & brynt smör ganache



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958:-



STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, pear, black pepper & olive oil

Burrata / Blood orange

Burrata, blood orange, lovage, salad, pistachio & Valencia almonds

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 / Toffee

Rosette cookie, blueberry compot, whipped pannacotta & browned butter ganache

