

4 COURSES

958:-

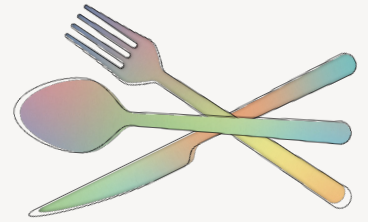
STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, päron, svartpeppar & olivolja

San Marzano Spesso *

Tomat, stracciatella, basilika & olivolja



PASTA

Lobster / Butter

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

MAIN COURSE, TO SHARE

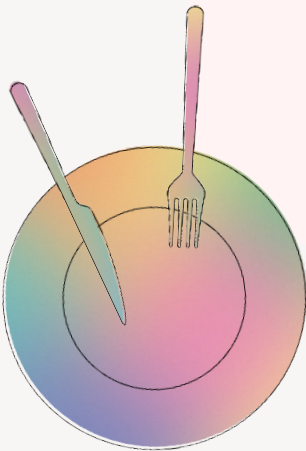
Dry aged club steak

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

DESSERT

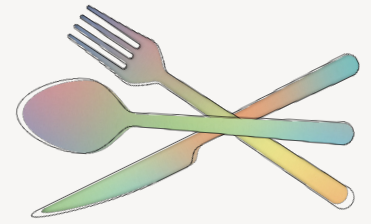
Blueberry / Meringue

Blåbärskompott, maräng, lemon curd,
färskostcrémé & blåbärsglass



4 COURSES

958:-



STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, pear, black pepper & olive oil

San Marzano Spesso *

Tomato, stracciatella, basil & olive oil

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 / Meringue

Blueberry compote, meringue, lemon curd, cream cheese & blueberry ice cream

