

SNACKS

Cheese bigné Havsgus 24 cheese, truffle, balsamico & hazelnuts	185
Arancini Crab, fennel, chili & tarragon mayonnaise	175
Salami	95
Caviar	
Oscietra caviar, fried bread,	15g 365
shallots, chives & smetana	30g 715
	50g 1255
	100g 2465

STARTERS

San Marzano Spesso * Tomato, stracciatella, basil & olive oil	175
Pike-perch / Mint Raw pike-perch, mint, chili & pickled green tomato	155
Halibut / Yuzu Raw halibut, pickled kumquats, jalapeño, coriander, sea coral, yuzu & green apple	195
Scallop / Amandine Scallop, amandine potatoes, cucumber & butter sauce	255
Prosciutto / Pear Prosciutto, pear, black pepper & olive oil	230
Steak / Vendace roe Beef tartare, vendace roe, chive oil, yolk créme, jerusalem artichoke chips & Cep mushrooms	235

MAIN COURSES

Lobster / Butter Lobster ravioli, buttered lobster broth, spinach & lovage	395
Gnocchi / Mushroom Fried ricotta gnocchi, grilled mushroom, green asparagus, peas & butter sauce	285
Tomato / Basil Spaghetti Chitarra, burrata, roasted datterini tomato, peperoncino & basil	295
Pike-perch / Broccoli Baked pike-perch, broccoli pureé, peas, salad, grilled mussels & mussel velouté	355
Beef ragu / Ricotta cheese Beef ragu, maltagliatipasta, ricotta, parmesan & peperoncino	275
Veal / Jerusalem artichoke Grilled veal, jerusalem artichoke pureé, confit jerusalem artichoke, green asparagus, black lemon & spring onion	375
Dry aged club steak 600g Swedish dry aged sirloin on the bone. Gratinated gnocchi, grilled cabbage, cucumber & peperoncino	945

Recommended for 1-2 people
Cooking time 30-40 minutes

* Vegan option available

DESSERTS

Blueberry / Lemon Blueberry compote, meringue, lemon curd, cream cheese & blueberry ice cream	155
Chocolate / Raspberry Chocolate cake, chocolate ganache, raspberry, elderflower sorbet & chocolate crisp	175
Strawberry / Meringue Meringue, vanilla panacotta, tagetes oil, strawberry ice cream & strawberry coulis	165

TREATS

Tartlett Rhubarb, chamomile & vanilla	55
Pralin Lemon meringue pie	45
Tiramisu bigné Coffee cream, mascarpone cheese, marsala wine & cocoa	55

COCKTAILS & SPUMANTE

Rhubarb / Basil Beefeater gin, Carpano bianco, rhubarb & basil	178
Pear / Verjus Poire Williams, Campari, verjus & raspberry	178
Apple / Bergamott Absolut Vodka, Mandorla, Italicus & apple	178
Raspberry / Pepper Altos Plata, Mezcal, Wray & Nephew raspberry & timut pepper	178
NV Mandois Brut Origine 12cl Épernay, Champagne	195

NON ALCOHOLIC

Oddbird Sparkling	95
2020 Pomologik Apple cider, Ingrid Marie	70
Negroni	95
Spicy Paloma	105
Non alcoholic Estrella Damm	60
Non alcoholic Easy Rider Bulldog	65
Ginger Beer	45

SPESSE

