

4 COURSES

958:-

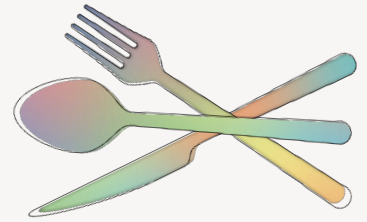
STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, päron, svartpeppar & olivolja

Grilled peach / Straciatella

Grillad persika, straciatella, sardeller, foccacia, olivolja & pistage



PASTA

Lobster / Butter

Hummerravioli, smörad hummerbuljong, spenat & libbsticka

MAIN COURSE, TO SHARE

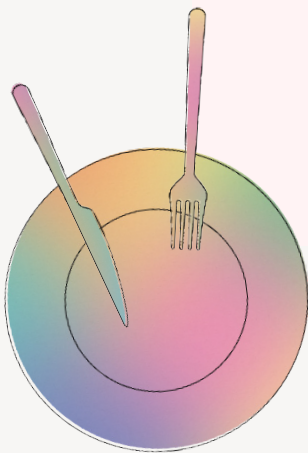
Dry aged club steak

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

DESSERT

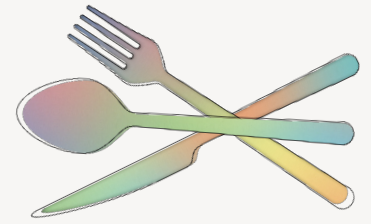
Blueberry / Meringue

Blåbärskompott, maräng, lemon curd, färskostcremé & blåbärsglass



4 COURSES

958:-



STARTERS, TO SHARE

Prosciutto / Pear

Prosciutto, pear, black pepper & olive oil

Grilled peach / Straciatella

Grilled peach, straciatella, anchovies, foccacia, olive oil & pistachios

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

