

## SNACKS



<b>Charcuteri</b> Noir de biggore, chorizo iberico & truffler salami	195
<b>Cheese &amp; honey</b>	125
<b>Gordal olives</b>	65
<b>Fried Valencia Almonds</b>	65
<b>Chips</b>	65

## STARTERS

<b>lyster au mignonette</b> Fleur de Carina	45/st
<b>Hummus "Extraordinaire"</b> Saffran, pistachio, Za'atar & seasonal vegetables	145
<b>Arrancini</b> Tallegio, garlic & chanterelles With noir de biggore	125 170
<b>Gambas "Pil Pil"</b> Garlic seared shrimp, chili & parsley	185
<b>Tuna fish tartar "Capri"</b> Fried capers, aioli, chili, gem salad & French fries	295
<b>Chanterelle toast</b> Butter fried chanterelles, vacherin cremé, pickled silver onion & French cress	215
<b>Tartar "Marrakesh"</b> Parsley, mint, labneh, salted lemon & pickled mustard seed	185

## FISH & VEGETABLES

<b>Chèvre chaud</b> Green salad, onion confit, thyme-honey, walnuts & salt baked yellow beets	310
<b>Salad niçoise</b> Grilled tuna fish, green salad, haricot verts, gordal olives, baked tomato, egg, anchovies & nobis dressing	345
<b>Conchiglie al vodka</b> Garlic seared crab & scallops, San Marzano tomato, eggplant, zucchini & pecorino	325
<b>Cod "grön harissa"</b> Lemon, jalapeño, parsley, cilantro, cumin, spiced rice & champagne sauce	415

## MEAT & POULTRY

<b>Club sandwich</b> Grilled chicken thigh, avocado, sun dried tomatoes, parmesan-aioli, green salad & French fries	295
<b>Grilled spring chicken "Panzanella"</b> Paprika sofrito, croutons, gem salad & chicken jus	345
<b>Schnitzel</b> Pork chop, fennel- & radish crudité, herb butter, salted lemon, red wine jus & French fries	355
<b>Eldad fläksida "Molé"</b> Baked pork belly, green tomato salsa & molé sauce	375
<b>Beef brochetta "Chimichurri"</b> Sirloin steak skewer, parsley, mint, espelette pepper & smoked vinaigrette	435

## SIDES

<b>Garlic bread</b> Roasted garlic & thyme	75
<b>Pizza bread</b>	35
<b>French fries "Mystique"</b>	65
<b>Side sallad</b>	55
<b>Dip</b>	20

## NAPOLITAN PIZZA

<b>Margherita</b> Fior di latte, San Marzano tomato & chili oil	1/1 175 / 1/2 155
<b>Truffle</b> Fior di latte, truffle, silver onion, mushrooms & parsley	1/1 395 / 1/2 265
<b>Funghi</b> Fior di latte, portobello mushroom, black cabbage, garlic, chili & pata negra XO sauce	1/1 295 / 1/2 195
<b>Chèvre</b> Sainte-Maure de Touraine, n'duja, pistachio, timut pepper & lavender-honey	1/1 275 / 1/2 225
<b>Vesuvio</b> Fior di latte, San Marzano tomato & prosciutto cotto	1/1 195 / 1/2 165
<b>Diablo</b> Fior di latte, homemade saliccia, tomato & pepperoncino	1/1 210 / 1/2 165
<b>Stracciatella e mortadella bianco</b> Stracciatella, mortadella, baked apricot & pistachio	1/1 265 / 1/2 195

## DESSERT

<b>Lemon</b> Lemon mousse, preserved lemon & timut pepper	195
<b>Coco-passion</b> Coconut- & yoghurt sorbet & Philibon passionfruit	125
<b>Chocolate mousse</b> Mayan red 70%, chocolate sauce, nemesis & cacao nibs	155
<b>Affogato</b> Tahiti-bourbon vanilla ice cream & espresso With frangelico	110 195
<b>Madeleine cakes</b> Tonka bean sugar & light whipped cream	145
<b>Dark chocolate &amp; amaretto truffle</b>	35
<b>Salt caramel truffle</b>	35



Please inform your waiter of any allergies or dietary restrictions.

