

SMALL COURSES

Petits Plats

Gaufrette <i>Potato, lumpfish roe, sour cream</i>	– 210
Hiramasa <i>Oyster, jalapeño, cilantro</i>	–175
Red shrimp <i>Almond, ginger apple, vandovan</i>	–195
Linderöds pig <i>Salt baked onions, pickled plum, broth</i>	– 165
Steak Tartare <i>Foie gras, truffle brioche, sauternes</i>	– 205
Jerusalem artichoke <i>Gruyère, truffle, ginger</i>	– 175
Chantarelles <i>Gnudi, ramson caper, chicken skin</i>	– 220

MAIN COURSES

Plats Principaux

Socca <i>Tomato, eggplant, goat cheese</i>	– 285
Sea bass <i>Fennel, lemon pickled eggplant, tomato</i>	– 395
Rooster <i>Celeriac, forest mushroom, fermented chili, ginger</i>	–320
Iberico <i>Fried spring onions, sauce picante, pickled bell peppers</i>	– 325
Côte de boeuf” Sv. reddish cattle”, <i>Tomato, tarragon sauce, pommes beignets, piment d’espelette</i>	– 1150/ 2 pers

CHEESE

Fromage

Comté/Napoléon/Fourme d’Ambert <i>Membrillo</i>	– 130
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DESSERTS

Sucrée

Omelett Norvégienne <i>Almond cake, blueberry, yuzu, bay leaf</i>	– 250/2 pers
Baba au Rhum <i>Coffee ice cream, cherry</i>	– 135
Apple <i>Caramelized nuts, white chocolate, brown butter</i>	– 145
Lemon sorbet <i>Raspberry, olive oil</i>	– 70