

MENU

Snacks

Bread & butter 3€
Nocellara olives 5€
Anchovies 6€
Cheese plate 12€

Small plates

Parsnip, celery, forest mushrooms & almond 12€
Jerusalem artichoke, apple, bread emulsion & herbs 12€
Deer carpaccio, thyme, forest mushrooms & fermented blueberry 15€
Potato mash, katsuobushi, roe, cured yolk & brown butter 14€

Truffle risotto 19€
Pumpkin "pasta", sea buckthorn, västerbotten & sage 19€
Arctic char, celeriac & dashi beurre blanc 21€

Pear, yogurt, bay leaf & hazelnut 10€

Four course menu with glass of champagne 63€

Bread & butter
Jerusalem artichoke, apple, bread emulsion & herbs
Deer carpaccio, thyme, forest mushrooms & fermented blueberry
Arctic char, celeriac & dashi beurre blanc
Pear, yogurt, bay leaf & hazelnut

+ add truffle risotto for menu 15€

Vegetarian/ vegan menu with glass of champagne 59€

Wine pairing for menu 30€/ non alcoholic pairing 25€

Wines by the glass 12cl

Bubbles

Claus preisinger rose pet nat 12,5€
Perrier jouet blanc de blancs champagne 15€

White

Francois de nicolay chardonnay 11€
Sibylle kuntz riesling 12€
Frederik puffenay chardonnay 12€
Pittnauer "perfect day" 12€

Red

Pio Cesare barbera d'alba 12€
Domaine ligier "arbois" 12€
Domaine de l'horizon, syrah grenache 12€
Domaine des entrefaux 12,5€

Orange & rose

Sebastien riffault "akmenine" (orange) 11,5€
Frank cornellisen "susucaru rosato" (rose) 13€
Filippo manetti "champaglione" (orange) 14,5€
De ferno "le cince" (rose) 14,5€

We have a wide selection of wines by bottle. Come and check it out!

House cocktails

Cucumber, rose, mint, Hendricks 13,5€

Apple, horseradish, celery, absolut 13,5€

Passion, cranberry, rose pepper, Havana 3yo 13,5€

Chanterelle, coconut water, Havana 7yo, Cointreau 13,5€

Pear, grapefruit, elderflower, absolut, co2 13,5€

Plum, shiso, jasmin, beefeater, cinzano blanco, co2 13,5€

House negroni "marigold" 15€

House old fashioned "beeswax" 15€

We have a wide list of classic cocktails. Come and check it out!