

TODAYS SPARKLING

Ask the staff

WHITE

2022 Maison Padie, Le Tourbillon de la Vie, Roussillon, FR 135/650

2021 Les Caves Cathédrales, Mogul, Rhône, FR 145/700

ORANGE

2022 Conestabile della Staffa, Alé, Umbria, IT 150/725

RED

2021 Dom. Blanc Plume, Carignan V.V, Côtes Catalanes, FR 150/725

2018 Guido Gualandi, La Danza del Fauno, Toscana Rosso, IT 145/700

BEER/CIDER

St:Eriks Ljus Lager, Draught 45/90

Clef des Champs Lager, Brasserie Sulauze, Provance 130

Peter, Pale and Mary, Mikkeller *Gluten free* 85

Golden Juice IPA, Fermenterarna 110

Rodenbach Grand Cru, Flanders Sour Red Ale 100

All my Personalities, Sour Beer, Fermenterarna, 44cl 150

2020 Vendanges Wild Ale, La Maison Romane 75cl 700

Cidre de Pomme, Clos des Citos 95

NON-ALCOHOLIC

La Ruelle Aperitivo 85

Sparkling Rhubarb, Färna odlingar 85

Honey Hunter's Elixir, Gudars dryck, 20cl 120

Westerås Lager, Coppersmith's 44cl 70

Weird Weather IPA, Mikkeller 70

Ginger Beer, Fentimans 45

Apple Juice, Santana, Köping Musteri 85

SNACKS

Bread, butter 65 Boquerones 115

Caviar 15g/30g 300/600 BBQ salmon fins 95

Oysters 50 Almnäs Tegel 100

Olives 55 Chicken liver 75

Almonds 55 Saucisson 55

SMALL PLATES

Cured rainbow trout, tangerine, aleppo pepper 155

Beef tartar, pommes allumettes, cured egg yolk 160

Morels, chicken mousseline, ramson 195

Radish "Nimono", blood orange, dashi 145

BIGGER PLATES

Duck confit, celariac, goat cheese, radicchio 240

Charred seabass, pistou, tomato butter sauce 240

King oyster mushrooms, sauce mornay, savoy cabbage 200

DESERT

Tangerine sorbet 55

Petit chou, chocolate crème, coffee ice cream 125

Crème caramel, blood orange 125

Madeleines 1/2 or 1/1 dozen 85/150

Allergies? Ask The staff for information