

Snacks & bites

<p>Warm laminated milk bread blond miso butter & borage honey (446kcal) 9</p>	<p>Kaluga caviar (30gr) <i>or</i> Kalix vendace roe (30gr) jackfruit waffles, crème fraîche & beurre noisette (90kcal) 105/44</p>
<p>Chilled crudités yuzu ranch dressing (409kcal) 11</p>	<p>Oyster classic condiments (150kcal) 4</p>
<p>'Rockefeller' oyster seaweed, sake & aged cheese (230kcal) 5</p>	<p>'Swedish' oyster kohlrabi broth, wasabi & ikura (170kcal) 5</p>
<p>Grilled oyster smoked butter sauce, herring caviar & dirty seaweed oil (240kcal) 5.50</p>	

STARTERS

<p>Stracciatella di Bufala green asparagus, peas, lime, ginger vinaigrette & pine (467kcal)</p>	21
<p>Roasted Orkney scallop carrot 'hot sauce' xo, fingerlime & ikura (347kcal)</p>	19
<p>Cold-poached lobster tomato, pink peppercorns, almond, lemon verbena & vanilla (226 kcal)</p>	25
<p>Grilled white asparagus, Roscoff onions & pistachio lemongrass, coconut & coffee (176kcal)</p>	18

RAW STARTERS

<p>Sashimi of hiramasa truffled dashi vinaigrette, preserved lemon & chives (320kcal)</p>	25
<p>Tartar of tuna & red deer Kalix vendace roe, wasabi cream, fermented plum & warm ginger butter (149kcal)</p>	29
<p>Veal steak tartare truffle aioli, shiitake, Parmesan, almonds & champignon d'Paris (416kcal)</p>	24
<p>Scandinavian sashimi salmon, lobster, hiramasa, scallop with pea ponzu, trout roe & horseradish emulsion (194kcal)</p>	32

FROM THE FIREPLACE

<p>Whole chicken (for two) Kyoto miso beurre blanc & burnt hay oil (1160kcal)</p>	73
<p>Ribeye Swedish whiskey & peppercorn sauce (482kcal)</p>	49
<p>Bone in ribeye steak & smoked bone marrow with pine (for two) mushroom miso & wild garlic (1120kcal)</p>	165
<p>Lobster coriander, curry & brown-butter hollandaise (240 kcal)</p>	85
<p>Salmon fingerlime, sea buckthorn kosho beurre blanc (625kcal)</p>	38
<p>Sweden vs Japan braised beef brisket, grilled Japanese Wagyu, lemongrass jus & Japanese mustard (482kcal)</p>	70
<p>Baby monkfish tail on the bone sauce vin jaune, brown butter & chives (584kcal) <i>add</i> Studio Frantzén Oscietra caviar (10gr)</p>	85 35
<p>Veal minute & crispy shiso salad fermented-Kampot-pepper jus, cep aioli, sake-braised maitake & Sichuan pepper oil (448kcal)</p>	36
<p>Cannon of lamb truffle jus, yuzu & saffron (419kcal)</p>	44

Sides

<p>Deep-fried Hasselback potato with whipped browned butter & cream cheese (201kcal)</p>	8
<p>Charred broccolini with eel sauce, mint & Thai basil (90kcal)</p>	9
<p>Sake-braised maitake & oyster mushrooms with macadamia nuts & shiro kombu (266kcal)</p>	10
<p>Cloudberry- & orange-glazed carrots (93kcal)</p>	9
<p>Lettuce cup with yuzunette & crudités (243kcal)</p>	7
<p>Bitter red salad with pumpkin 'hot sauce' & shiso (119kcal)</p>	8
<p>Butter- & sake-braised greens with shallots (131kcal)</p>	8
<p>Koshihikari rice with melted butter & chives (200kcal)</p>	7

MAINS

<p>Studio Frantzén Caesar salad grilled guinea fowl, miso- togarashi, pine nuts & pork belly 'kakuni' (1040kcal)</p>	36
<p>Grilled green asparagus & artichoke peaso, spring ragout, truffle butter & pistachio (138kcal)</p>	32
<p>Salmon tataki 'furikake' grilled avocado, cabbage salad, spring-onion & ponzu (530kcal)</p>	34
<p>Steamed turbot 'Jansson's temptation' Koshihikari rice, butter sauce, anchovy, caviar & dill (808kcal)</p>	59
<p>Crispy veal shoulder 'sweet & sour' tender carrots, parsnips & dill (488kcal)</p>	34

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