

## Rätter

Extra majsbröd <i>Saltat Smör</i>	20:-/st
Payoyo <i>Andalusisk Getost, pastöriserad</i>	65:-
Fuet Collar <i>Katalansk Salami</i>	65:-
Le Noir de Bigorre <i>Lagrad Skinka Från Franska Pyrenéerna (20 Månader)</i>	105:-
Crudité <i>Rökig Auberginekräm &amp; Rädisor</i>	85:-
Svensk Minimajs ”Elote” <i>Grillad &amp; Penslad Med Smör</i>	55:-/st
Inlagd Strömming <i>Citron, Focaccia &amp; Harissa</i>	65:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokt Päron &amp; Surdegsbröd</i>	105:-
Ravioli <i>Pecorino, Ricotta, Tryffel &amp; Svamp</i>	155:-
Gnocchi <i>Tomatsås, Blåmusslor &amp; Dill</i>	115:-
Kantarell & Kräfta <i>Tartlet På Dinkel, Brynt Smör, Almenäs Tegel &amp; Krondill</i>	165:-
Skandinavisk Bläckfisk <i>Tigers Milk, Gurkmeja &amp; Salladslök</i>	145:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Kapris</i>	155:-

## Varmrätter

Piggvar <i>Broccoli, Zucchini, Basilika &amp; Tomat</i>	255:-
Iberico Gris <i>Karré &amp; Kind, Morot, Äpple, Hasselnötter &amp; Svensk Majs</i>	245:-
Jordärtskocka <i>Svart Trumpetsvamp, Färticka, Svart Vitlök &amp; Brynt Smör</i>	215:-
Oxfile <i>Saltbakad- &amp; Kräm På Rotselleri, Blekselleri och Grönt Smör</i>	295:-

## Dessert

Grillad Persika <i>Mandelkaka &amp; Mousse På Brynt Smör</i>	95:-
Choklad <i>Glass, Kaka, Rispudding, Kanderad Kakao o&amp; Salt Kolasås</i>	125:-
Citronsorbet <i>(Lägg till 2 cl vodka 56:-)</i>	55:-
Praliner <i>Signerat Karl Ljungstedt (Be Om Att Få Se Askén)</i>	45:-/st

## Servings

Extra Corn Bread <i>Salted Butter</i>	20:-/st
Payoyo <i>Andalusian Goat Cheese, Pasteurized</i>	65:-
Fuet Collar <i>Catalan Salami</i>	65:-
Le Noir de Bigorre <i>Cured Ham From French Pyrenees (20 Months)</i>	105:-
Crudit� <i>Smokey Eggplant Creme &amp; Radishes</i>	85:-
Swedish Mini Corn "Elote" <i>Grilled &amp; Glazed With Butter</i>	55:-/st
Pickled Baltic Herring <i>Lemon, Focaccia &amp; Harissa</i>	65:-
Duck- & Chicken Liver <i>Parfait, Vinegar Pickled Pears &amp; Sourdough Bread</i>	105:-
Ravioli <i>Pecorino, Ricotta, Truffle &amp; Mushroom</i>	155:-
Gnocchi <i>Mussels, Tomato Sauce &amp; Dill</i>	115:-
Chanterelle & Crayfish <i>Tartlet Of Dinkel, Browned Butter, Almen�s Tegel &amp; Dill</i>	165:-
Scandinavian Squid <i>Tigers Milk, Turmeric &amp; Scallion</i>	145:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	155:-

## Mains

Turbot <i>Broccoli, Courgettes, Basil &amp; Tomato</i>	255:-
Iberico Pork <i>Pork Neck &amp; Cheek, Carrot, Apple, Hasselnuts &amp; Swedish Corn</i>	245:-
Jerusalem Artichoke <i>Trumpet Mushroom, Sheep Polypore, Fermented Garlic &amp; Browned Butter</i>	215:-
Beef Tender Loin <i>Cream Made Of Salt Baked Celeriac, Celery &amp; Green Butter</i>	295:-

## Desserts

Grilled Peach <i>Almondcake &amp; Brown Butter Mousse</i>	95:-
Chocolate <i>Ice Cream, Cake, Puffed Rice, Caramelised Cacao &amp; Salty Caramel Sauce</i>	125:-
Lemon Sorbet <i>Add 2 cl of Voka 56:-</i>	55:-
Praline <i>Signed By Karl Ljungstedt (Ask Your Waiter To See The Tray)</i>	45:-/st