

## ALL DAY SNACKS

Todays oyster & hot pot dressing <sup>(MO, SO, SES)</sup> (1 pcs)	55
Cucumber & salted plum <sup>(SES)</sup>	65
Grilled olives	85
Grilled pita bread with browned butter & zata´ar <sup>(LA, GL)</sup>	85

## DAY

Soft scrambled eggs with Wrångbäckcheese <sup>(EGG, LA)</sup>	100
Hot smoked salmon with mustard sauce <sup>(FI, MI, MU)</sup>	165
Avocado toast, zhoug & chives <sup>(GL, SES, LA)</sup>	165
Grape fruit & mint	45
Chicken wings & salsa macha <sup>(NU, SES)</sup>	150
Miso glazed aubergine & shiso dressing <sup>(SES, SO)</sup>	170
Kebab-ish, todays cut with aji verde <sup>(GL, LA, EGG)</sup>	175
Fries and mayo & berbere spices <sup>(EGG)</sup>	85
Grilled carrot, pistachio, miso & grilled kale <sup>(SO, EGG, SES, NU)</sup>	155
Green leaves with tahini & zata´ar & mint <sup>(SES)</sup>	95
Sour cream ice cream with basil & grilled apple <sup>(LA)</sup>	100
Saturdays/Sundays we have french toast, with or without ice cream <sup>(GL, LA, EGG)</sup>	100/150

## DINNER

Buñuelos de bacalao & saffran <sup>(FI, EGG, WH)</sup> (4pcs)	150
Beef tartare with cardamom on fried bread <sup>(LA, GL)</sup> (2pcs)	165
Scallop & chanterelle <sup>(MO, LA, SO)</sup>	185
Grilled cod with sweet pepper sauce, pancetta & curry leafs <sup>(SO, LA, SH, MO)</sup>	195
Grilled peas with pistachio dukkah & currants <sup>(NU, LA, SES)</sup>	165
Miso glazed aubergine & shiso dressing <sup>(SES)</sup>	170
Chicken piripiri with fries & salad <sup>(GL, A, LA, EGG, SO, SES)</sup>	295
Sour cream ice cream with basil & grilled apple <sup>(LA)</sup>	100

The ingredients we use are chosen because of quality, but also with consideration for the planet, animals and humans. The vegetables are as organic as possible. We only use 100% grass-fed meat and organic eggs from Horgen farm, as well as organic chicken from Hovelsrud farm.

EGG: EGG  
FI: FISH

GL: GLUTEN  
LA: LACTOSE

A: ALMOND  
MI: MILK

MO: MOLLUSKS  
NU: NUTS

MU: MUSTARD  
SES: SESAME

SH: SHELLFISH  
SO: SOY