

SMAKER / FOOD

YUZU "Halstrad" tofu, miso, grön tomat _____ 1 Yuzu – "Broiled" tofu, miso, green tomato
SENA P "Tartar" blomkål, gurka, råg _____ 3 Mustard – "Tartar" cauliflower, cucumber, rye
GRAN "Granola" getost, rödbeta, pistage _____ 6 Spruce – "Granola" goat cheese, beetroot, pistachio
DILL "Råstekt" vit sparris, blomkål, kavring _____ 9 Dill – "Raw Fried" white asparagus, cauliflower, dark rye bread
RAMSLÖK "Pesto" broccoli, lök _____ 10 Ramson – "Pesto" broccoli, onion
TRYFFEL "Rôti" jordärtsskocka, röd endive _____ 11 Truffle – "Rôti" Jerusalem artichoke, red endive
VITLÖK "Gremolata" blomkål, rotselleri, dragon _____ 13 Garlic – "Gremolata" cauliflower, celeriac, tarragon
KORIAN DER "Sifon" rotselleri, majs, anchochili _____ 15 Coriander – "Siphon" celeriac, corn, ancho chili
VANILJ "Sabayonne" krusbär, citron _____ 16 Vanilla – "Sabayonne" gooseberry, lemon
MANDEL "Toffee" äpple, vanilj _____ 17 Almond – "Toffee" apple, vanilla
LAKRITS "Mosaik" hallon, yoghurt _____ 18 Licorice – "Mosaic" raspberry, yoghurt
RABARBER "Rosa" vit choklad, maräng _____ 19 Rhubarb – "Pink" white chocolate, meringue
MINT "Krisp" päron, choklad _____ 20 Mint – "Crisp" pear, chocolate

En smak 135 kr, tre smaker 400 kr, fem smaker 550 kr, sju smaker 690 kr.
One taste 135 SEK, three tastes 400 SEK, five tastes 550 SEK, seven tastes 690 SEK

DRYCKER / DRINKS

A 2013 PAULY RIESLING GENERATIONS Pauly, Mosel, Germany, white wine
C 2015 RIESLING TROCKEN Fritz Haag, Mosel, Germany, white wine
F 2015 MURÉ SIGNATURE PINOT GRIS Véronique & Thomas Muré, Alsace, France, white wine
I 2015 BOUCHARD LA VIGNEÉ CHARDONNAY Peré & Fils, Bourgogne, France, white wine
J 2015 BOURGOGNE BLANC CHARDONNAY Sylvain Bzikot, Bourgogne, France, white wine
K 2014 PASSO SARDO Enoitalia, Sardinia, Italy, red wine
M 2014 LIRAC LA DAME ROUSSE Domaine de la Mordorée, Lirac, France, red wine
O 2012 BAIGORRI CRIANZA Baigorri, Rioja, Spain, red wine
P 2015 SARACCO MOSCATO D'ASTI Paolo Saracco, Piemonte, Italy, sweet wine
Q 2013 NITRNAUS BEERENAUSSLESE, EXQUISIT Nittnaus, Burgenland, Austria, sweet wine
R 2015 INDOMITA LATE HARVEST Indomita, Casablanca Valley, Chile, sweet wine
S 2013 LATE HARVEST ORANGE MUSCAT & FLORA Brown Brothers, Victoria, Australia, sweet wine
T NV VIN SANTO Cantine Leonardo da Vinci, Toscana, Italy, sweet wine

Butelj 520 kr, Glas 115 kr, Smak 60 kr. Fråga din servitör om fine wines lista
Bottle 520 SEK, Glass 115 SEK, Tasting glass 60 SEK. There is also a list of fine wines, ask your waiter.