

SMAKER / FOOD

- YUZU** "Halstrad" tofu, miso, grön tomat _____ 1
Yuzu – "Broiled" tofu, miso, green tomato
- SENAPE** "Tartar" blomkål, gurka, råg _____ 3
Mustard – "Tartar" cauliflower, cucumber, rye
- HASSELNÖT** "Rökt" rödbeta, yoghurt, gran _____ 6
Hazelnut – "Smoked" beetroot, yoghurt, spruce
- 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
- KRASSE** "Ägg 63" kronärtskocka, champinjon _____ 11
Cress – "Egg 63" artichoke, mushroom
- VITLÖK** "Gremolata" blomkål, rotselleri, dragon _____ 13
Garlic – "Gremolata" cauliflower, celeriac, tarragon
- KORIANDE** "Sifon" rotselleri, majs, anchochili _____ 15
Coriander – "Siphon" celeriac, corn, ancho chili
- VANILJ** "Sabayonne" krusbär, citron _____ 16
Vanilla – "Sabayonne" gooseberry, lemon
- MANDEL** "Sorbet" persika, vit choklad _____ 17
Almond – "Sorbet" peach, white chocolate
- 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 2015 PAULY RIESLING GENERATIONS**
Pauly, Mosel, Germany, white wine
- C 2015 RIESLING TROCKEN**
Fritz Haag, Mosel, Germany, white wine
- F 2016 RIESLING TERRASSEN**
Huber, Traisental, Austria, white wine
- I 2015 BOUCHARD LA VIGNEÉ CHARDONNAY**
Peré & Fils, Bourgogne, France, white wine
- J 2015 BOURGOGNE BLANC CHARDONNAY**
Sylvain Bizot, Bourgogne, France, white wine
- K 2014 CARANDELLE SANGIOVESE**
Podere San Cristoforo, Tuscany, Italy, red wine
- M 2014 LIRAC LA DAME ROUSSE**
Domaine de la Mordorée, Lirac, France, red wine
- O 2013 BAIGORRI CRIANZA**
Baigorri, Rioja, Spain, red wine
- P 2015 SARACCO MOSCATO D'ASTI**
Paolo Saracco, Piemonte, Italy, sweet wine
- Q 2010 UMANE RONCHI**
Maximo, Marche, Italy, 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.