

## 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 WINKL SAUVIGNON BLANC**  
Cantina Terlan, Alto Adige, Italy, white wine
- C 2015 RIESLING TROCKEN**  
Fritz Haag, Mosel, Germany, white wine
- F 2016 RIESLING TERRASSEN**  
Huber, Traisental, Austria, white wine
- I 2013 THE ANCHORMAN CHENIN BLANC**  
Nederburg, Paarl, South Africa, white wine
- J 2015 NOSTALGIA ALVARINHO**  
Lua Cheia, Minho, Portugal, 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 2013 NITTNAUS 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.