

SNACKS

Oliver.....	65
Marconamandlar.....	65
Fänkålssalami.....	85
Coppa.....	95
Husetspickles.....	55
Tomat Tempura, mynta & yoghurt.....	95
Comté.....	120
St-Maure de Touraine.....	105
Kohlrabbi, äpple, comté & hasselnötter.....	135
Flatbread & sardeller.....	95
Hiramasa, vindruvor, gurka, yoghurt & koriander.....	185
Lantpaté & picklad vindruvor.....	145
Kalvtartar, jordärtskocka, selleri, colatura & toast.....	175
Kantareller & cocoböner, lardo, timjan.....	185
Burrata, persika, gulbeta & valnötter.....	175
Grillad makrill & sauce vierge.....	215
Gratinerad pasta, rödgul trumpetsvamp & pumpa.....	225
Fläskkottlett, morot & persika.....	325
Pizza, salsiccia, svartkål, citron & parmesan.....	205

SÖTT

Choklad Nemesis, crème fraiche.....	125
Mandelprofiteroles, mjölkglass, rosmarin & äpple.....	135
Blåbärssorbet.....	95



MENU FORMULE 565

Oliver

Tuppleverpaté, picklade vindruvor
Kronärtskocka, bottargasmör

Ravioli, kantareller, majs, salvia

Fläskkotlett

Smörstekt morot

Persikachutney

Cocoböner, kantareller

Mandelprofiteroles, mjölkglass, rosmarin & äpple

Menyn serveras till hela sällskapet (minimum 2 pers.)

Fråga oss gärna om allergener

SNACKS

Olives.....	65
Marcona almonds.....	65
Fennelsalami.....	85
Coppa.....	95
Housepickles.....	55
Tomato Tempura, mint & yoghurt.....	95
Comté.....	120
St-Maure de Touraine.....	105

Kohlrabi, apple, comté & hasselnuts.....	135
Flatbread & borani, beets, cherries, fines herbes.....	135
Hiramasa, grapes, cucumber, yoghurt & coriander...	135
Paté de Campange & pickled grapes.....	145
Veal tartar, sunchokes, sellery, colatura & toast.....	175
Chantarelles & coco beans, lardo & thyme	185
Burrata, peach, golden beets & walnuts.....	175
Porkchop, carrots & peach.....	325
Gratinated pasta, trumpet mushroom & pumpkin.....	225
Grilled Mackerel & sauce vierge.....	215
Pizza, salsiccia, cavolo nero, lemon & parmesan.....	205

SWEET

Chocolate Nemesis, crème fraiche.....	125
Almond profiteroles, apple, rosemary & ice cream.....	135
Blueberry sorbet.....	95



MENU FORMULE 565

Olives
Roosterliver paté, pickled grapes
Artichoke, bottarga butter

Ravioli, chantarelles, corn, sage

Pork chop
Carrots
Peach chutney
Coco beans, chantarelles

Almond profiteroles, apple, rosemary & ice cream

Menu served to the whole table (minimum 2 pers.)

Please ask us about allergenes