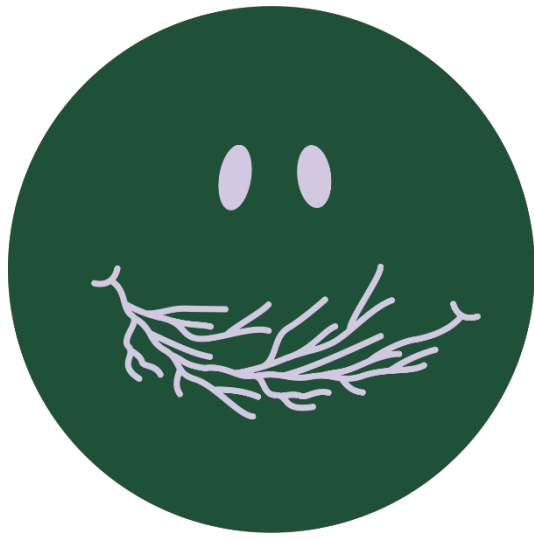


SHIBUMI



Shibumi x Röda Huset

居酒屋 -Izakaya consists of three kanji, which in order mean stay-drink-place.

Shibumi is our interpretation!

The food is shared at the table, most of the dishes are made to be shared for two.

The size of the dishes varies, but we recommend 3-5 dishes per person.

Snacks

Corn tempura 95 | Oyster, xo-oil & elderflower 65

Honey butter togarashi popcorn 85

Tsukemono (pickles)

Kimchi 85

Cucumber 95

Pointed cabbage with xo-oil 115

Sashimi / Caviar

Rossini oscietra caviar & fried mochi filled with Gammelknas 215

Three Sashimi 315

Scallop from Norway 140

Arctic char from Sweden 135

Halibut from Norway 150

Cold Serves

Beef tartar, carrot, ponzu, onion & dashi mayo 175

Halibut tartar, kohlrabi, ponzu, sancho pepper & fresh yuzu 185

Goma salad, chicken skin, nori, katsuobushi, sesame & rice paper 165

Silk tofu, black vinegar, ponzu, crispy potato & scallion 145

Warm Serves

Aubergine marinated in tare served with black miso & milk bread 175

Gyoza filled with pork & cabbage served with a black vinegar dipping sauce 185

Shibumi karaage chicken sandwich, bacon jam, karashi, kimchi, honey & miso glaze served on milk bread from Dåndimpen 245

Catch of the day served with kumquat kosho, egg yolk, ponzu & ginga 335

Pork chop served with kumquat kosho, egg yolk, ponzu & ginga 315

Steamed rice topped with furikake, tsukemono, baked egg & crispy potato 105

Hand cut fries with gochujangmayo, Gammelknas, pickled green chili & coriander 95

Sweet serves

Fried semla, almond paste & miso crème pât 125

Soft serve ice cream 90