



À la Carte







Welcome to Operakällaren

Autumn arrives with a certain intensity, a season of richer, more rustic flavors and deeper, more nuanced expressions. Each dish is crafted to remain vibrant and elegant, even as it reflects the depth and warmth of the season. Tonight, we invite you to step into another world - one of memorable flavors, refined craft, and genuine, heartfelt hospitality.

We are truly grateful to have you with us.

Emanuel
Emanuel Tärnqvist

Jesper
Jesper Gren



HORS D'OEUVRE

Selected snacks from the kitchen





COCKTAILS

Selected by Othilia

All Cocktails 195 SEK



All or nothing

Gin • Yuzu • Coconut
Verjus • Vetiver



Dry Martini

Gin • vermouth
Orange bitter



Negroni

Gin • Vermouth
Italian Bitter • Orange



Vieux Carre

Rye whiskey
Cognac • Vermouth
Herbal liqueur • Bitters





ENTRÉE



HIRAMASA CRU

Lightly cured hiramasa glazed with Madagascan vanilla, accompanied by sweet mango, saffron, and blood grape fillet. Finished with Ikura roe and a delicate tomato water.

or

PITHIVIER DE CÉLERI-RAVE ET TRUFFE

French puff pastry filled with salt-baked celeriac layered with truffle & beurre noisette, served with silky artichoke purée and a rich vin jaune sauce.





PLAT PRINCIPAL



LOUP DE MER

Grilled wild sea bass served with tourné potatoes in aromatic barigoule, pimiento de padrón and a creamy rouille. Finished with a fragrant soupe de poisson.

or

CANARD À L'ORANGE

Seared duck breast with grilled red endive and French watercress pistou, accompanied by pomme purée enriched with beurre noisette. Served with duck jus scented with candied orange zest.





DESSERT



PARIS BREST

Chocolate crémeux perfumed with orange zest, hazelnut praliné, candied hazelnuts, and fresh raspberries. Served with Tahitian vanilla ice cream and warm raspberry coulis.

or

GLACE AU FOUR

Almond cake layered with pistachio sorbet and punsch & raisin ice cream, topped with Italian meringue.

MIGNARDISE

Selected sweets from the kitchen

ADDITIONNEL

CHEESE TROLLEY

375 SEK

CRÊPE SUZETTE FLAMBÉ

175 SEK

