



# 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**



## **TURBOT**

Stuffed turbot, delicately cooked and served with tournéed potatoes and a classic Champagne sauce. The dish is finished with trout roe for a light saline note.

Trout roe can be substituted with caviar (+350 SEK)

**or**

## **CANARD À L'ORANGE**

Grilled duck breast with pan-fried foie gras, grilled red endive and French watercress pistou. Served with beurre-noisette mashed potatoes and 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

