



# A Culinary Dialogue

Our menu is created to meet the cocktails in both flavor and spirit. The dishes are crafted to be easy to enjoy, often with your hands, and always with a focus on balance and taste. Think smaller plates – enough to satisfy, yet light enough to let curiosity guide you through more than one. Together, food and drinks shape an experience that is relaxed, flavorful, and made to be shared.

**Emanuel Tärnqvist & Johan Evers**

# Menu

## Lobster Roll

(2 pcs)

French blue lobster, crème béarnaise,  
hot sauce & chervil

385

## Choux "Chili Cheese"

(2 pcs)

Parmesan, jalapeño &  
vendace roe or caviar

185/585

## Hiramasa Crudo

Tomato, celery & grapefruit

225

## Cheese

Daily selection – market price

## Mankini Toast

(2 pcs)

Taleggio, anchovy & truffle

235

## Gordal Olives

85

## Marcona Almonds

90

## Oysters

(2 pcs)

Nuoc cham, trout roe or caviar

145/545

## Sweets

### Glacé au Four

Almond sponge & seasonal ice cream

195

### Chocolate Truffle

65

