



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







COCONUT & CAVIAR

An unexpected creation born from intuition that has become a modern classic. Lightly salted coconut sorbet infused with vodka and lime, topped with Kaluga caviar from Imperial Caviar and finished with Ravida olive oil. A single spoonful that unites freshness, salinity, and elegance.

595 SEK





ENTRÉE



HIRAMASA CRU

Lightly cured hiramasa glazed with Madagascan vanilla,
served with saffron, blood grapefruit and passion fruit.
Finished with ikura roe and a vibrant carrot hot sauce.

or

RIZ EN SAUCE

Akita Komachi rice emulsified in a silky peperoncini
beurre monté, served with French blue lobster, saffron,
and fresh finger lime.





PLAT PRINCIPAL



PITHIVIER

French puff pastry pie filled with chanterelle duxelles and celeriac. Served with butter-fried chanterelles, a Vin Jaune sauce, and a silky potato purée in the 40/60 Robuchon style.

or

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 a 40/60 Robuchon-style beurre-noisette potato purée 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

