



# À la Carte







# Welcome to Operakällaren

The season is in motion, and with it, a clear direction in the kitchen. We work with classical cooking techniques and timeless ingredients, grounded in craftsmanship and respect for tradition. At the same time, our expression remains contemporary, curious, and at times a little rebellious.

Tonight, we invite you into another world filled with memorable flavors, refined craftsmanship, and a warm, inclusive sense of 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**



## **BEEF TARTARE**

Hand-cut beef tartare, served with a rich parmesan cream, finely chopped jalapeño, and Kalix vendace roe. Finished with frisée dressed in cherry vinegar and chives.

**or**

## **COQUILLES SAINT-JACQUES**

Torched scallop, with white asparagus confit with garlic and thyme, blood grapefruit fillets, egg yolk cream, and saffron oil. Topped with Oscietra caviar and accompanied by pomme royale.





**PLAT PRINCIPAL**



## **RIZ EN SAUCE**

Creamy Akitakomachi sushi rice, gently cooked with butter, warm spices, and mushroom stock. Finished in a butter sauce with peperoncini, saffron, and parmesan. Served with grilled brown shimeji, carciofini in barigoule, and a herbaceous green sauce.

**or**

## **HALIBUT**

Halibut served with a zucchini flower filled with turbot mousseline, scented with lemon and thyme. Served on a base of aubergine caviar made from grilled aubergine, crème fraîche and lemon. Finished with a Champagne sauce and vadouvan oil, served with aromatic pilaf rice.

**or**

## **TOURNEDOS PRIMAVERA**

Beef tenderloin tournedos served on brioche toast, topped with grilled onion. Served with green asparagus, green garlic butter, and sauce vierge with tomato, vanilla, Gordal olives and basil.





**DESSERT**



## **PARIS BREST**

A classic Paris–Brest filled with light vanilla mousse and pistachio sorbet. Served with fresh raspberries and finished with a rich, glossy chocolate sauce.

**or**



## **GLACE AU MIEL DE CHÂTAIGNIER**

Smooth chestnut honey ice cream and shiso & coriander sorbet. Strawberries folded in strawberry jam with black pepper, vanilla and cacao nibs. At the base, a Taggiasche olive cream. Finished with lightly whipped cream.

## **MIGNARDISE**

Selected sweets from the kitchen

## **ADDITIONNEL**

## **CHEESE TROLLEY**

375 SEK

## **CRÉPE SUZETTE FLAMBÉ**

175 SEK