



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

RIZ EN SAUCE

Creamy Akitakomachi rice finished with butter, peperoncini, saffron, and parmesan. Served with grilled brown shimeji mushrooms, basil, and French blue lobster baked in olive oil and vanilla, enhanced with anchovy and colatura.





PLAT PRINCIPAL



PITHIVIER

Classic French Pithivier made with puff pastry, filled with layered truffle and salt-baked celeriac, thyme, garlic and browned butter. Served with artichoke purée and Sauce Vin Jaune.

or

HALIBUT

Halibut served with a zucchini flower filled with 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

Tournedos of beef tenderloin served on brioche toast, topped with seared foie gras and grilled onion. Accompanied by green asparagus, green garlic butter, and a 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