

## SNACKS

Mixed vegetables crisps	30-
Truffle crisps	40-
Bread with accompaniments	35-
Preserved vegetables	30-
Salt roasted marcona almonds	35-
Duck rilette with bread	65-
Pimientos de padron	65-
Sardines with roasted bread	120-
Olives	35-

Oyster Fine de Claire	35-
6 oysters	180-
6 oysters & a bottle of champagne	795-

## BJÖRNS PLATES

Lite gott Gran Serrano, chorizo, Brie, parmesan sourdough bread	140-/360-
Mycket gott Four charcuteries, rilette and pickles	245-
Cheese Plate Four cheeses	165-

## Treats

Glazed fried chicken, umami mayonnaise, chives (Served as long as KOKAs kitchen is open)	115-
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Steak tartare, potatoes, herbs tartare sauce	135-
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Home made ricotta gnocchi, black cabbage, walnuts, lard	155-
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Hummus, yellow beets, pomegranate, hazelnuts	125-
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Chef's sandwich	125-
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## CHEESE 65-

### Parmesan 24 months\*

Italy, cow's milk

### Brie Coulommier

France, cow's milk

### Saint-Marcellin

France, cow's milk

### Red Fox \*

England, cow's milk

### Wrångebäck Almenäsbruk

Sweden, cow's milk

### Gruyere reserva AOP

Switzerland, cow's milk

### Carré Rouge d'argental \*

France, cow's milk

### Selles sur Cher

Spain, goat's milk

### Grand noir\*

Germany, cow's milk

### Hommage

Netherlands, goat's milk

## CHARCUTERIES 65-

### Bresaola

Italy, Beef

### Chorizo

Spain, pork

### Truffle salami

Italy, pork

### Gran Serrano

Spain, ham

### Smoked duck breast

France

### Rosette de Lyon

France, pork

### Coppa

Italy, pork

### Saucisson Sec

France, pork

## SWEETS

### Dessert of the day 85-

### Chocolate truffle 35-

## Crème Brûlée 75-