

Snacks

Cornichons 45-

Olives 55-

Chips 55-

Almonds 55-

Sourdough bread with butter/homemade ricotta 55-

Caviar Rossini

Black label spoon with 2 cl vodka 165-

Black label 30 g, classic side dishes 500-

Oscietra 30 g, classic side dishes 750-

Oysters

Fine de Claire 1st 35- /6st 180-

Gillardeau 1st 45- /6st 210-

1 of each oyster and

1 glass of champagne 225-

Cheese / Charcuterie

Mixed Plate

The kitchens choice of 2 cheeses, 2 charcuteries, sourdough bread and ricotta 185-

Charcuteries

Look at the board to see the charcuteries of the day

Cheese

Look at the board to see the cheeses of the day

Dishes

Artichoke with butter and garlic 95-

Patata bravas 85-

Padrones 85-

White asparagus poached in elderflower with Sandefjord sauce and trout roe 155-

Anchovies with roasted sourdough bread, herb infused butter, lemon and chives 135-

Chicken liver mousse on butter-fried brioche, poached pear, pickled mustard seeds and endive 155-

Duck rilette with cornichons and sourdough bread 105-

Beef tartare with vendace roe, browned butter, horseradish and crispy potato 175-

Ravioli filled with cheese and truffle, butter sauce, cress and toasted almonds 195-

Chicken wings from Munka-Ljungby, pickled cabbage and sesame 175-

Chefs Sandwich:

Sourdough bread, Falun sausage, egg yolk, browned onions and creamy cabbage salad 185-

Sweet

Basque Cheesecake 95-

Toffee, homemade at KOKA 35-