

MENU SUGGESTION

Our chef has put together
several different menus for larger
groups.

In the menus we mix favorites
with exciting new flavors
so there is something for everyone.

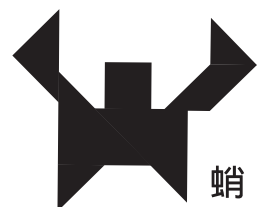
Do not hesitate to contact us if you are
interested in a suitable
wine package for your dinner.
Our sommelier is also on site and will be
happy to help with drink suggestions.

In order to achieve the best possible
service and quality of your visit,
we ask you to
come back with which menu you want
and any allergies at least
2 days before your visit.

Accepted payment methods
Debit cards (Amex,
Master/Eurocard, VISA)
We accept a maximum of 2 cards for
payment for larger groups.

Subject to possible menu and price
changes.

We look forward to your visit!



Korean Steak Tartar

Pickled Kohlrabi, Gochujang Dressing,
Pickled Shallots, Egg Yolk, Rice Chips

2023 Domaine Rijckaert Mâcon-Village, France

Chef's Choice Sushi

3 pieces of Sashimi,
3 pieces Nigiri, 3 pieces Maki

2024 Balthasar Röss Von Urserm Riesling Trocken,

Germany

Bao "Bulgogi Brisket"

Overnight Baked Brisket, Bulgogi,
Pickled Cucumber, Salad, Mung Beans

Lamb Racks

Soy, Garlic, Ginger, Green Curry

2023 Son Antem Sa Tanca Manto Negro, Spain

"Umeshu Cherry"

Baked Chocolate, Cherry, Umeshu, Raisin

2018 Royal Tokaji Blue Label 5 puttonyos , Hungary

905 SEK/PERSON

790 SEK/WINE PAIRING

645 SEK/WINE PAIRING

WITHOUT DESSERTWINE

We ask that everyone around the table
chooses the same menu.
Do you have any allergies?





Tuna Tartar

Caviar Antonius, Avocado, Sour Cream,
Jalapeno, Cassava Chips

2023 Domaine Rijckaert Mâcon-Village, France

Grilled Entrecôte

Sesame Dip, Browned Butter,
Yuzu, Grilled Onion, Rice

2023 Domaine Les Creisses Cab/Syrah, France

Chocolate Truffle x 2

2022, Brännland Iscider, Sweden

915 SEK/PERSON

630 SEK/WINE PAIRING

450 SEK/WINE PAIRING

WITHOUT DESSERTWINE

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chooses the same menu.
Do you have any allergies?





Wagyu Toast

Wagyu tartar, Truffle, Finger lime,
Matcha Brioche

NV Albert Lebrun Champagne Blanc de Noirs, France

Dynamite Shrimps

Chili glaze, Garlic Crisp, Fresh chili,
Chives, Lemon

2022 Georg Müller Hattenheim Riesling Feinherb,
Germany

Black Cod

Saikyo Miso, Yuzu, Cucumber,
Pickled Ginger, Rice

2023 Domaine Rijckaert Mâcon-Village, France

"Umeshu Cherry"

Baked Chocolate, Cherry, Umeshu, Raisin

2018 Royal Tokaji Blue Label 5 puttonyos , Ungern

895 SEK/PERSON

795 SEK/WINE PAIRING

635 SEK/WINE PAIRING

WITHOUT DESSERTWINE

We ask that everyone around the table
chooses the same menu.
Do you have any allergies?

