

SOMETHING TO NIBBLE ON

MARCONA ALMONDS

59: -

MARINATED OLIVES

59: -

ROASTED CHICKPEAS

45: -

EDAMAME

Gochugaru, Soy & Yuzu vinaigrette (G)

85: -

FRIED BLACK GARLIC BREAD

69:- (G)

KOREAN STYLE CHICKEN WINGS

Korean BBQ-sauce

89:-

CORN FRITTERS

With dip

69: - (G, E)

FOIE GRAS

Fried Brioche, plum compote, pistachio (G, N, E)

185:-

CHARCUTERIE PLATTER

A selection of charcuterie, olives, cornichons, Marcona almonds & bread

185: -

OYSTERS

Classic: Tabasco & Lemon

Special: Habanero oil & Passions fruit

1st 49: -

3st 99: -

AW

FISH TACO & SLIDER

159: -

ZUCCHINI TACO & BAKED YELLOW ONION

159: -

ASIAN BEEF SALAD

(Can be served either vegetarian or vegan)

159: -

OYSTERS

39: -

(Tuesday – Friday 5pm – 6.30pm)

MIDDLE SIZED DISHES

SLIDER

Chipotle mayo, cheddar cheese, jalapeno & silver onion relish (G, L, E)
115: -

TOAST WITH STEWED AUTUMN MUSHROOMS

Wrångebäck cheese & lingonberries (G, L)
179: -

FISH TACO 2ST

Homemade taco shells, fried fish, lime mayo, guacamole & coriander (E, G)
145: -

ZUCCHINI TACO 2ST

Homemade taco shells, fried zucchini, lime mayo, guacamole & coriander (E, G)
145: -

LÁNGOS

Lumpfish roe, whipped crème fraiche, cured lemon crème & shallot (G)
225: -

FLAMED SALMON

Cucumber gravy, cream cheese, pickled turnip, radish & buckwheat (L)
185: -

CALF TARTAR

Cider vinegar mustard, parsley, cold pressed rapeseed mayo, horseradish, Amandin potato chips & brown butter (E)
169: -

ROASTED BROCCOLI

Apple mayo, pine nuts, arugula oil & truffle pecorino (E, L)
159: -

WARM FENNEL

Blue cheese mousse, apple, timut & sherry vinaigrette, red endive & roasted hazelnuts
(L, N)
149: -

MONKFISH CHEEK

Broccoli puree, roasted almond velouté & broad beans (N)
169: -

CELERIAC SOUP

Bacon & egg yolk (E)
139: -

MAIN COURSES

RUMP STEAK

Baby vegetables, bearnaise sauce, red wine gravy & fries (E)
425: -

CELERIAC STEAK

Baby vegetables, vegan dragon mayo, vegan red wine gravy & fries
195: -

ASIAN BEEF SALAD

Glass noodles, pak choy, sesame seeds, spring onions, Marcona almonds, sriracha mayo, chili & coriander (N, E)
185: -

ARTIC CHAR

Summer salad, raspberry vinaigrette, chèvre & buttery potatoes
375: -

BAKED YELLOW ONION

Potato puree, pickled silver onion, black garlic mayo, chive oil, leek ash & fried leek (L, E)
185: -

CHEFS CHOICE

2 appetizers & 1 middle sized dish chosen by the chef, Rump steak & The Spring smash
dessert
769: -

2 appetizers & 1 middle sized dish chosen by the chef, Celeriac steak & The Spring
smash dessert
(Vegetarian)
499: -

DESSERTS

FRIED BRIOCHE

White chocolate & Passions fruit mousse, passions fruit curd, rom marinated pineapple, toasted coconut chips & coconut sorbet (G, E)

145: -

THE SPRING (SMASH DESSERT)

Wild strawberry semifreddo, lemon verbena foam, edible "dirt", strawberries & isomalt dome (E)

139: -

MANJARI CHOCOLATE

Manjari ganache, sea salt & olive oil

95: -

RAWBALL

Ask your waitress for the flavor of the day

55: -

CHEESE PLATTER

3 x 20g pieces of different kinds of cheese, thin rye crackers, homemade marmalade (G, E)

Price of the day :-

VY'S IRISH COFFEE

160: -

COFFEE KARLSSON

160: -