

## PRE DINNER COCKTAILS

<b>BOLLINGER</b> Special Cuvée .....	135.-
<b>KIR ROYAL</b> Champagne and Crème de Cassis .....	140.-
<b>ST GERMAIN COCKTAIL</b> Champagne and St Germain elderflower .....	140.-
<b>BELLINI</b> Champagne and peach puree .....	140.-
<b>VIRGIN BELLINI</b> Sparkling non alcoholic wine and peach puree .....	50.-

## STARTERS

<b>CRÈME NINON</b> Chilled green pea soup, larvaret roe, sour cream and croutons.....	145.-
<b>SEAFOOD CEVICHE</b> Seared scallop, salmon, prawns, crayfish, cucumber, melon and spicy tomato vinaigrette.....	185.-
<b>SKAGEN</b> Creamy salad of prawns, larvaret roe and toast.....	165.-
<b>HERRING</b> Matie herring, browned butter, leek, egg and new potatoes.....	125.-
<b>TOAST PELLE JANZON</b> Raw fillet of beef, egg yolk, larvaret roe, diced red onion and horseradish.....	195.-

## SEAFOOD

<b>SMALL SEAFOOD PLATTER</b> ½ lobster, 4 oysters, 1/2 crab and 100 g fresh prawns .....	595.-
<b>LARGE SEAFOOD PLATTER</b> 1 lobster, 8 oysters, 1 crab and 200 g fresh prawns .....	995.-
<b>IMPERIAL PLATTER</b> 1 lobster, 12 oysters, 1 crab and 200 g fresh prawns and French caviar .....	1695.-
<b>FRESH PRAWNS</b> Aioli, truffle mayonnaise and toast .....	185.-/295.-
<b>OYSTERS</b> Shallot vinaigrette and oyster bread. ....	from 35.-

## FROM THE GRILL

<b>VEAL RIB EYE</b> Veal rib eye, oyster mushrooms, Svecia, haricots verts and roasted potatoes.....	375.-
<b>BEEF TENDERLOIN</b> Beef tenderloin, oyster mushrooms, Svecia haricots verts and roasted potatoes.....	495.-
<b>SIRLOIN STEAK</b> Sirloin steak, sauce béarnaise, herb & tomato salad and french fries.....	365.-
<b>HAMBURGER</b> Hamburger, lettuce, onion, guacamole, barbecue aioli and french fries .....	185.-
<b>LAMB FROM HALLSTA FARM</b> Roast lamb, grilled vegetables, roasted potatoes, aubergine crème and roasted garlic sauce .....	285.-

## MAIN COURSES

<b>PASTA</b> Summer truffle, artichoke, baked tomatoes, walnuts and cream .....	195.-
<b>SALMON</b> Lightly cured salmon, dill creamed potatoes and forest mushrooms .....	265.-
<b>CHAR</b> Lemon baked char, radishes, sugar snap peas, dill pesto and lemon sauce .....	285.-
<b>COD</b> Steamed cod loin, horseradish, prawns and browned butter .....	345.-
<b>SALMON AND SCALLOP SKEWER "NIÇOISE"</b> Salmon and scallops, gem salad, egg, warm potatoes and cherry tomatoes.....	265.-

## AFTER

<b>STRAWBERRIES</b> Strawberries, vanilla ice cream and meringues.....	125.-
2009 Braida, Muscato d'Asti.....	80.-
<b>CRÈME BRÛLÉE</b> .....	95.-
2008 Château Le Clou, Monbazillac .....	110.-
<b>PEACH MELBA</b> Peach, vanilla bavaroise and raspberry coulis .....	135.-
2005 Royal Tokaji, 5 puttonos.....	130.-
<b>CHOCOLATE</b> Chocolate brownie, white coffee crème and raspberries.....	110.-
2007 Tommasi, Recioto della Valpolicella .....	130.-
<b>CHEESE</b> Assortment of cheeses with tomato & fig marmalade.....	135.-