

| S N A C K S | A P E R I T I V O |
|--------------------------------|-------------------|
| Almonds | 65 |
| Olives | 65 |
| Saucisson | 65 |
| Chorizo Ibérico | 65 |
| Mortadella | 65 |
| Jambon Noir | 110 |
| Anchovies, toast & lemon | 150 |
| Winter salad | 65 |
| Oyster no.3 | 45 |
| Champagne | 195 |
| Prosecco | 155 |
| Lutèce Apéritif | 100 |
| Helles Lager | 78 |
| Dry Martini | 135 |
| Wermut Tonic | 135 |
| Gin Tonic | 135 |
| Negroni | 135 |
| l'Antidote | 75 |

L E M E N U

Your choice of
starter, pasta, main & dessert.

6 9 5

S T A R T E R

| | |
|---------------------------------------------------------|-----|
| White asparagus, bitter almond, zabaglione | 185 |
| Morels with Comté, caramelized shallot & sherry | 195 |
| Cured salmon, kohlrabi, fennel pollen & oxalis | 190 |
| Pig´s head croquettes, sourdough tempura & ramson | 185 |
| Beef tartar, oysters, xipister & chive | 180 |

P A S T A

| | |
|--------------------------------------------------|---------|
| Fermentata 'cacio e pepe' | 195/255 |
| Spaghetti with beurre blanc & lumpfish roe | 195/255 |
| Agnolotti del plin, red wine & sage | 225 |

M A I N

| | |
|----------------------------------------------------------------------|-----|
| Oyster mushroom, leek, walnut & fermented white asparagus | 325 |
| Skrei cod, salsify, spinach & sauce suprême | 345 |
| Pork from Rosa Skattlådan, swiss chard, shallot, cedrate & jus | 355 |

Please let us know of any allergies.