

LES SNACKS

Almonds	65
Olives	65
Oyster no.3	45
Anchovies, toast & lemon	150
Rosette	75
Mortadella	75
Jambon Basque	95
Green salad	65

LES APÉRITIFS

Champagne	235
Crémant d'Alsace	160
Helles Lager	75
Sidre Nouvelle Vague	80
Belafonte	135
Negroni	145
Suze Tonic	145
Franka Tonic 0,2%	110

LE MENU

*Your choice of
starter, pasta, main course & dessert.*

695

LES ENTRÉES

Leek, capers, vinaigrette & Mimolette cheese	175
White asparagus, ramson & Chabichou du Poitou	185
First spring cabbage, lumpfish roe, crème crue & chives	180
Glazed veal sweetbreads, spinach & kombu butter	195
Sourdough tempura fried pork rillettes with sauce tartare	175
Pithiviers with pork, apple & ras-el-hanout	170

LES PÂTES

Fermentata 'cacio e pepe'	195/255
Casarecce with fallow deer ragù & sauce royale	195/255
Agnolotti alla panna with pork & fennel	225

LES PLATS

Artichoke barigoule, chard, egg & croutons	325
Artic char, broad beans, gem salad, green peas & cedrate	365
Pork chop from Rosersbergs Gård, shiitake mushroom, parsnip & jus	385

Please let us know of any allergies.