



## CHEF'S SELECTION SHARING MENUS

### 5-COURSE SHARING MENU

#### ROASTED ROOT VEGETABLES

Honey-glazed and served with a whipped goat cheese cream, dried goat cheese and seed dukkah.

#### ZUCCHINI FRIES

Lightly breaded and fried zucchini served with ranch dressing on the side.

#### MEAT/SLIDERS OF THE WEEK

Two pulled beef tacos with corn cream, mole sauce, and jalapeño-pickled red onion.

#### HOUSE MINI SLIDERS, 2 PCS

Beef sliders with cheese, crispy bacon, bread-and-butter pickles, and chipotle-caramelized onion dressing.

#### DECONSTRUCTED STRAWBERRY CAKE

Sponge cake, whipped cream, vanilla sauce, strawberry compote, fresh strawberries, and a splash of limoncello.

..... **SEK 359 per pers.**

### 4-COURSE SHARING MENU

#### RUTABAGA FONDANT

Miso-roasted rutabaga with sweet potato purée, crispy lotus chips, cress, and soy-browned shallots.

#### SMOKED MACKEREL & POTATO CROQUETTES

Served with tomato marmalade and whipped crème fraîche.

#### FISH OF THE WEEK

Butter-baked cod with lentils in a white wine sauce. Topped with crispy fried potato and gremolata.

#### GREEN PEA RISOTTO

With gremolata and fried portobello mushrooms

..... **SEK 305 per pers.**