



CHEF'S SELECTION SHARING MENUS

5-COURSE SHARING MENU

SALMON SASHIMI

Soy-cured salmon topped with ginger-pickled cucumber, wasabi, chive mayo, cress, and roasted sesame seeds.

ROASTED ROOT VEGETABLES

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

FISH OF THE WEEK

Two crispy fish tacos served with a fresh mango salsa.

SMOKED MACKEREL & POTATO CROQUETTES

Served with tomato marmalade and whipped crème fraîche.

DECONSTRUCTED STRAWBERRY CAKE

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

..... **SEK 365 per pers.**

4-COURSE SHARING MENU

MEAT/SLIDERS OF THE WEEK

Two sliders with pulled beef and creamy coleslaw.

ZUCCHINI FRIES

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

HOUSE MINI SLIDERS, 2 PCS

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

DIRTY FRIES

French fries with a creamy miso-soy dressing and a smoky chipotle-onion sauce. Topped with smoked cheddar, fresh chives, and pickled red onion.

..... **SEK 245 per pers.**