Starters

TUNA TARTAR *(INCLUDED)*
with avocado, chipotle mayonaise, chili and rice crisp (e, mustard, sulphites)
Johannes Leitz Riesling Roseneck 2023 - 135/626 SEK

JERUSALEM ARTICHOKE SOUP *(INCLUDED)*
with porcini, västerbotten cheese and truffle (mp, sulphites)
Rijckaert Côtes du Jura Chardonnay 2023 - 115/565 SEK

TOAST SKAGEN *(INCLUDED)*
with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l , s, senap)
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK

CHARCUTERIE BOARD **+105 SEK**
Selection of charcuterie and cheese, olives, cornichons, bread and tapenade
Beaujolais Nouveau FRA - 80/400 SEK

Main courses

GRILLED QUAIL *(INCLUDED)*
with garlic-confit sweet potatoes, chicken glaze and basil salsa (g, e)
Freestone - Occidental Pinot Noir 2021 USA - 270/1 100 SEK

VENISON ROULADE *(INCLUDED)*
stuffed with porcini and västerbotten cheese, celeriac and
potato puré with truffle (mp, sulphites)
Prunotto Barbaresco 2021 ITA - 190/895 SEK

AUBURGINE SCHNITZEL *(INCLUDED)*
with roasted corn cream, red wine sauce and mixed herb salad (g, sulphites)
Rabl Käferberg Grüner Veltliner Alte Reben 2024 - 115/565 SEK

PONTUS PRAWN SANDWICH 2.0 *(INCLUDED)*
with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots,
trout roe, egg and Pontus smoked mayonnaise (e, s, g, mp, mustard)
Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

CHEESEBURGER **+145 SEK**
with cheddar, smoked farmhouse bacon, beef tomato, caramelized onion, truffle mayonnaise and herb fries (e, l, g, p)
Château Pique-Caillou Grand Vin de Graves 2020 - 125/580 SEK

STEAK MINUTE **+195 SEK**
with tomatoes, lemon and herb butter, red wine sauce and French fries (mp, sulphites)
M. Chapoutier - Saint-Joseph Le Clos 2021 FR - 338/1690 SEK

STEAK TARTARE **1/2+95 SEK – 1/1 +135 SEK**
with Dijon mustard, red onion, capers and egg yolk, served with French fries and a garden salad (sulfit, mustard, e)
Freestone - Occidental Pinot Noir 2021 USA - 270/1 100 SEK

SALAD NIÇOISE **+165 SEK**
with seared tuna, egg, haricot verts, anchovies, olives and potatoes (e, sulphites)
Soalheiro Granit Alvarinho 2024 POR - 79/395 SEK

Desserts

HONEY PLUM *(INCLUDED)*
with cinnamon baked plum, vanilla ice cream, pecan nuts and fried sponge cake (mp, e, g, n)
Churchill's LBV Port 2020 - 126 SEK

LICORICE CHEESECAKE *(INCLUDED)*
with raspberry sorbet and chocolate crumble (g, mp)
Grand Tokaji Szamorodni - 145 SEK

CHEESE **+45 SEK/BIT**
Selection of local farmhouse cheeses served with bread, rosmary honey and marmelade
Welcome to ask you server (n, l, g)

PONTUS CHOCOLATE PRALINES **+45 SEK**

Rossini Caviar for Centurion

Selceted by Pontus Frithiof

OSCIETRA CENTURION SELECTION
30g **+610 SEK** - 50g **+915 SEK**

CENTURION BLACK LABEL
30g **+520 SEK** - 50g **+770 SEK**

Roe

KALIX BLEAK ROE
30g **+195 SEK**

All caviar and roe is served with smetana, toast Melba, red onion, chives and lemon
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK

Rossini Caviar To Go

The caviar is also available to take away in its original tin, carefully packed on cooling blocks in a specially designed bag, ready to be enjoyed wherever your journey takes you.

Allergenes: E (Egg) G (Gluten) L (Lactose) MP (Milk protein) N (Nuts) V (Vegan) S (Seafood) P (pork) Sulfit, Mustard
Other allergies & for more information regarding the meat's origin, please ask your waiter.