

FRIDAS

Chefs choice, 3 course 595 :- 5 course 695 :-

Wine Pairing, 3 course 350 :- 5 course 595 :-

Olives 55 :-

Almonds 55 :-

Padrones, aioli 65 :-

Rillette, cornichons, bread 115 :-

Boquerones, bread, lemon 95 :-

Almnäs tegel, butter, hazelnuts 75 :-

Flatbread, lumpfish roe, creme fraiche 85 :-

Scallop, apple, kohlrabi, seaweed, cilantro 155 :-

Chawanmushi, cockle, corn, trout roe, zucchini 165 :-

Celery, onion, almonds, yeast 185 :-

Lamb, beetroot, chanterelle, crees 350 :-

Blueberries, honey, spruce shoot, butter 125 :-

Be kind to inform us in case of any allergies or dietary restrictions.