

SNACKS

Apulian olives 55
Neutral or Sumac & urfa pepper

Marcona almonds 65
Neutral or Herb salt & lemon

OYSTERS

Demoiselle Normandie (FR) 45

Amelie Cocktail (FR) 55

Amelie Pousse en Claire (FR) 75

*Served with shallot vinegar,
Banks hot sauce & lemon*

STARTERS

Norwegian langoustine carpaccio 155
Cucumber, citrus & dill

Fried sweetbread 175
Pumpkin, onion, pickled chili & butter

Kalix bleak roe (SE) 30 g / 255

*Served with crepes vonassienne,
onions and sour cream*

TARTAR

Veal 225
Capers, silver onions, dijon mustard, egg yolk & cognac

Salt baked beet 195
Grated beet, capers, silver onions, dijon mustard & cognac

*Served with salad french fries
and mayonnaise**

Also available as a starter

OMELETTES

Gruyère omelette 175
Served with a mixed salad

Cream cheese & spinach
omelette 195
Served with a mixed salad

**Vegan option available*

LUNCH À LA CARTE

Roasted cabbage 215

*With silver onion pure, kale,
browned butter & truffle*

Grilled char 345

With white asparagus, beurre blanc & trou troe

Beef Rydberg 345

*Oxfile, potatis, ölkokt lök,
senapsgrädde, äggula & rödvinsås*

SALADS

Lobster & Tuna salad "Clyde" 295

Avocado, grapefruit, chili & coriander

Shrimp salad 245

*Shrimps, avocado, radishes, sprouts sugar peas &
dill mayonnaise & avocado*

Also available as a starter

LUNCH SPECIALS

Monday

Veal in dill, carrot & potatoes

Tuesday

*Fish- and shellfish stew, potato,
tomato & aioli*

Wednesday

*Brisket, leek, carrot, parsnip,
horseradish & mustard gravy*

Thursday

*Grilled salmon, broccoli,
fennel salad & hollandaise*

Friday

*Schnitzel, potato, peas,
herb butter & red wine sauce*

175