

DINNER MENU

WILD BOAR CONSOMMÉ

BLACK KALE & GINGER

SCHNITZEL

VEAL, LINGONBERRIES & GREBBESTADS ANCHOVIES

RAINBOW TROUT

ABSINTHE & ONION RELISH

ROASTED PARSLEY ROOT

VENDACE ROE & SMOKED REINDEER HEARTS

CRÈME ROYALE

SHIITAKE, CUCUMBER & BLUE MUSSELS

OYSTER

YUZU, SAKE HOT SAUCE & COCONUT FOAM

QUAIL LEG

GOOSEBERRIES, MUSTARD & SAUERKRAUT

POTATO-SOURDOUGH BREAD

LEMON THYME & BUTTER

RED PRAWN

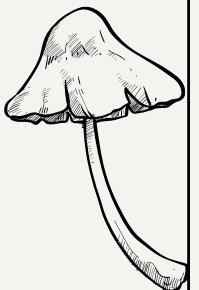
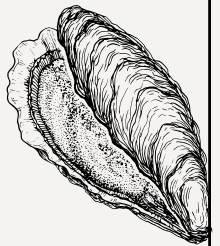
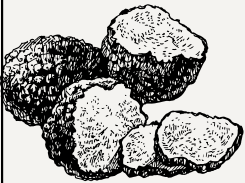
TURNIPS, TAGETES & ROMESCO SALSA

DUMPLINGS

BEETROOT, HORSERADISH & HOLLANDAISE

GRILLED CHICKEN THIGH

ONIONS, PUNTARELLE & WINTER TRUFFLES





SEA BUCKTHORN SORBET

APPLE, KAMPOT PEPPER & CHILI

SAFFRON ICE CREAM

ROASTED YEAST CRUMBLE & RAISINS



CANDY

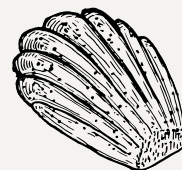
KEY LIME PIE

BAKED CHOCOLATE

PIÑA COLADA PÂTE DE FRUIT

PUNSCH-GLAZED MADELEINE

ESPRESSO SEMIFREDDO



WE RESERVE THE RIGHT TO MAKE LATE OR MINOR CHANGES TO THE MENU.



COCO & CARMEN

BANÉRGATAN 7
114 56 STOCKHOLM

