

# galleriet

## TONIGHTS MENU

### Bleak roe menu 795:-

In October we are fishing bleak in the Swedish waters. We want to take advantage of this and serve the bleak roe when it is at its best.

#### POTATOE

Karl-Johan mushroom, egg yolk and bleak roe

#### REINDEER TARTAR

Jerusalem artichoke, cloudberry and bleak roe

#### HALIBUT

Celeriac, browned butter and bleak roe

#### SEA BUCKTHORN

Bread, chocolate and hazelnuts

### Sea and farm 645:-

The close cooperation with our producers led us to choose these ingredients, specifically selected to give the menu its character. We also found inspiration in edible plants, picked by ourselves

#### SCALLOP

Yellow beets, elder flower and smoked broth

#### LOBSTER

Mushrooms, Löfstas Svea cheese and rye bread

#### DUCK

Swedish pumpkin, kale and onion

#### PEAR

Jerusalem artichoke, white chocolate and sesame

## Dinner menu

### POTATOE

Karl-Johan mushroom, egg yolk and bleak roe 215:-

### REINDEER TARTAR

Jerusalem artichoke, cloudberry and bleak roe 225:-

### SCALLOP

Yellow beets, elder flower and smoked broth 175:-

### LOBSTER

Mushrooms, Löfstas Svea cheese and rye bread 185:-

### HALIBUT

Celeriac, browned butter and bleak roe 285 :-

### DUCK

Swedish pumpkin, kale and onion 245:-

### SEA BUCKTHORN

Bread, chocolate and hazelnuts 120:-

### PEAR

Jerusalem artichoke, white chocolate and sesame 110:-

### CHEESE

2 assortment of farm cheese, homemade marmalade from our garden and crispbread with seeds 149:-

## Drinks

**GÖRVÄLNS GIN & TONIC 150:-**  
Sthlm Gin, lemon, juniper

**DRY MARTINI 155:-**  
Sthlm Gin, Noilly Prat, lemon zest

**CAN PETIT, CAVA BRUT 110:-**

**HENRI GIRAUD ESPIRIT, CHAMPAGNE 145:-**

**DOYARD CUVÉE VENDEMIARE, CHAMPAGNE 185:-**

**LEITZ SPARKLING RIESLING, NON-ALCOHOLIC 70:-**

## Coffee and sweets

**HOME MADE PRALINES 25:-/ST**

**ORGANIC COFFE 35:-**

**TEA 35:-**

**ESPRESSO 35:-**

**DUBBLE ESPRESSO 40:-**

**CAFFE LATTE 45:-**

**CAPPUCCINO 45:-**

**ASK ABOUT OUR DISTILLED SELECTION**

## TONIGHTS WINE MENU

CHOSEN BY OUR SOMMELIER

4 glasses - 525:- / pp

## The idea behind the food

We are working by our concept "Clean eating by us" which means that the food we serve should affect both mind and body. The idea behind the menu is to focus on the greens instead of the protein and we always strive towards to serve food that are as sustainable and nutritious as possible and also use as much organic produce as possible. We carefully select which farmers and producers for meat and fish that we are working with.

# Psst!

Do not forget to go upstairs after dinner and have a drink in our lounges.

