

BROMS

DINNER

small plates

noir de bigorre 145:-
24 months

deep fried anchovies 85:-
sauce nobis

sobrasada 110:-
chestnut honey | grilled levain bread

lobster roll 145:-
chili | coriander

grilled octopus 125:-
almond | tomato | garlic | tagetes

freshly baked sourdough bread 45:-
churn butter

starters

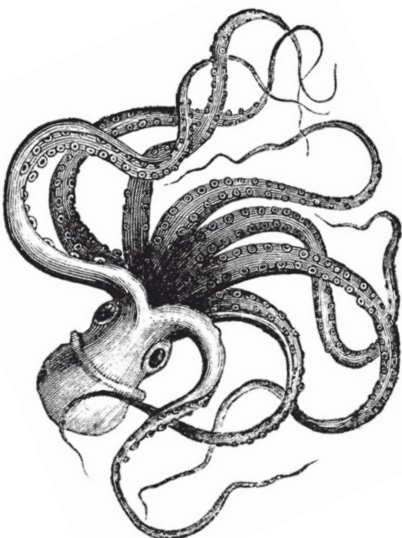
karljohan mushroom tortellini 195:-
fermented asparagus | turnip | hazelnut

fired swedish trout 175:-
avocado | nori | apple | lime

toast "pelle janzon" 295:-
raw fillet of beef | bleak roe | yolk

veal tartar "choron" 185:-
tomato | tarragon | pecorino | lovage

fried duck liver 195:-
pistachio | pear | grilled salad



mains

celariac rôtisseries 235:-
almond | kale | burnt cream

halibut 355:-
vongole | broccoli | lardo | jalapeño

truffle stuffed veal sausage 275:-
waldorf salad | smoked pork belly
guyère gratinated mashed potatoes

rôtisserie grilled chicken 255:-
dijonnaise | green salad | french fries

salmon sashimi 255:-
soy beans | mango | cashew | avocado
coriander | sesame | ponzu

meatballs 225:-
cream sauce | lingonberry | pickles

spanish magret duck 350 g 455:-
browned butter hollandaise | kale
vacche rosse parmesan | french fries
(recommended for 1-2)

sweet

chocolate & caramel 125:-
sea buckthorn | macadamia nut

newly baked madeleine cookies 95:-
coconut | punsch cream

crème brûlée 95:-

36 month comté cheese 115:-
pear marmalade | fruit & nutbread

chocolate truffle 30:-

if you have any food allergies, please inform the staff