

BROMS

DINNER

small plates

noir de bigorre 145:-
24 months

västerbotten cheese croquettes 95:-
jerusalem artichoke | cresse | souvas

sobrasada 110:-
chestnut honey | grilled levain bread

lobster roll 145:-
chili | coriander

potato crisps with truffle 125:-

vongole "provençale" 125:-
garlic | parsley

freshly baked sourdough bread 45:-
churn butter

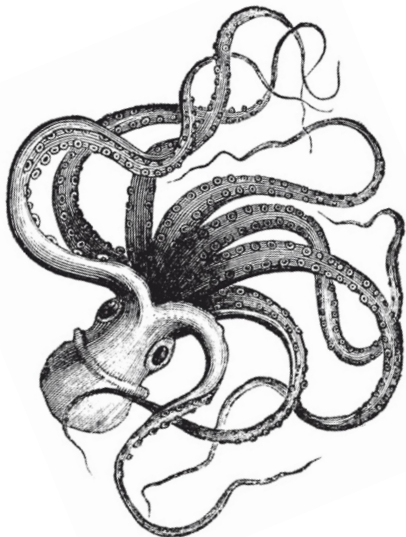
starters

tortellini "barigoule" 195:-
artichoke | almond | cresse

blackened tuna 185:-
avocado | nori | apple | cucumber

toast "pelle janzon" 295:-
beef carpaccio | bleak roe | yolk

veal tartar 185:-
mushrooms | jerusalem artichoke
soy | oxalis



mains

celariac rôtisseries 235:-
almond | kale | burnt cream

swedish rainbow trout 275:-
cucumber | salsify | trout roe | butter sauce

truffle stuffed veal sausage 275:-
waldorf salad | smoked pork belly
gruyère 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

rib eye steak 395:-
café de paris | green beans salad
pommes dauphine

sweet

swedish cheesecake 125:-
cloudberry | whipped saffron cream

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- & nut bread

chocolate truffle 30:-

if you have any food allergies, please inform us