

FIRST

WHITE ASPARAGUS

Lardo, Marinated lemon, Salty roasted hazelnuts, Browned butter
215.-

TOMATO

Goat cheese from Goat-Eva on Gålö, Zucchini, Ramson, Lovage
175.-

NETTLE

Baked egg, Brasseriets bacon, Rye bread, Soured turnip
185.-

SWEDISH SQUID

Avocado, Crispy pork, Oyster yoghurt, Horseradish
190.-

PICKLED HERRING FROM NORRØNA

Fresh onion, Västerbotten cheese, Dill seeds
165.-

If you have any allergies or questions about our ingredients,
please ask our staff.

Brasseriet

LATER

COD

Chorizo, Fennel, Blackened salad, Lemon
295.-

CHAR

Cucumber, Horseradish, Green peas, Dill
290.-

BROILED ROSE FISH

Raw shaved fennel, Soured garlic, Crispy bread,
Tomatoes confit, Carrot, Shellfish broth
265.-

SPICE FRIED LAMB SHOULDER

Roasted egg plant, Tahini, Roasted garlic, Frozen feta cheese, Watercress
285.-

OX TARTAR

Beetroot, Chicory radicchio, Mustard seeds, Hazelnuts, Butter sauce
265.-

CHICKEN THIGHS

Leek, Paprika, Parmesan, White onions
275.-

POINT CABBAGE

Parmesan, Fennel, Paprika
195.-

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Brasseriet

AFTER

"GIN AND TONIC"

Cucumber, Black pepper, Lemon
115.-

SOUR CREAM

Elderflower, Sorrel, Crushed Swedish dream cookies
110.-

RHUBARB

Browned butter, Chili, Kavring bread
120.-

TRUFFLE 45.-

WIENER NOUGAT 45.-

CHEESE

WRÅNGEBÄCK 60.-

BRILLAT SAVARIN 60.-

BLEU DES CAUSSES 60.-

GOAT CHEESE FROM GOAT-EVA 60.-

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