

SMALL PLATES

Olives.....	75
Fried olives, nduja, labneh.....	95
Chips & ranch	75
Hard cheese/Creamy and dreamy/Mixed	85/165
Charcuteries	85/165
Sourdough bread, good butter.....	70
Borlotti beans, brown butter, comté.....	165
Oysters, ponzu, shallots, shiso.....	90
Crudo, pomelo, mint, shiso, toasted rice.....	175
Grilled pulpo skewers, onion, green paprika, lovage mayonnaise.....	165
Swedish langoustine, herbs, butter, panko, grilled lemon.....	185
Steak tartare, mustard seeds, parmesan, panko.....	170
Hot dogs, mustard, roasted onions	175

MENU

TARTE FLAMBÉE

Confit tomato, burrata, pistachio, lemon zest.....	175
Nduja, gruyère, mozzarella.....	175

TO SHARE

Grilled chicken.....	250/500
Pointed cabbage, tomato-fennel butter, xipister.....	265

SIDES

French fries, aioli	80
Confit potato, parmesan, herbs	85
Crispy green salad, dijonnaise	85
Brussels sprouts, fermented chili, lemon, chives.....	110

DESSERT

French Toast, salted caramell, vanila ice cream.....	135
Chocolate mousse, raspberries, olive oil, sea salt.....	125
A scoop of ice cream.....	45
Pralin.....	55

NOFO
c/o Linnea & Matilda
WINE BAR

Allergies? Please let us
know! 

