

## 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, bloody mary.....	90
Crudo, pomelo, mint, shiso, toasted rice.....	175
Grilled pluma skewers, tomato chutney, chervil.....	165
Swedish langoustine, herbs, butter, panko, grilled lemon.....	185
Steak tartare, bone marrow, chives, shallot, oxalis.....	170
Hot dogs, mustard, roasted onions .....	175

MENU

## TARTE FLAMBÉE

Schalots, rosemary, honey, lemon zest.....	175
Nduja, gruyère, mozzarella.....	175

## TO SHARE

Grilled chicken.....	250/500
Romanesco, lemon-dill butter .....	240

## SIDES

French fries, aioli .....	80
Crispy green salad, dijonnaise .....	85
Carrots, miso glaze.....	110

## DESSERT

Coconut tosca cake.....	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! 

