

VI REKOMMENDERAR 3-4 PER PERSON
WE RECOMMEND 3-4 ITEMS PER PERSON

SNACKS

OSTRON 25

Ostron, fermenterad chilisås, Ponzu
Oyster, fermented chili sauce, ponzu

KRUSTAD/CROUSTADE 45

Skaldjursröra, purjolök, dill, shichimi togarashi, friterad nori
Mixed shellfish crème, leek, dill, shichimi togarashi, fried nori

KRUSTAD/CROUSTADE 45

Rökt laxtartar, soja, sesam, gurka, sesamfrön, dashi, forellrom
Smoked salmon tartar, soy, sesam, cucumber, sesame seeds, dashi, trout roe

KRUSTAD/CROUSTADE 45

Bifftartar, mynta, stenbitsrom, gräddfil, svartpeppar, krasse, friterad potatis
Beef tartar, mint, fish roe, sour cream, black pepper, cresse, fried potatoes

NORIMAKI 35

Philadelphia cream cheese, lila kål, stekt svamp, gräslök, rostad lök, sesam
Philadelphia cream cheese, purple cabbage, fried mushrooms, chives, roasted onions, sesam

NORIMAKI 35

Pankofriterad kolja, lila kål, gurka, dill & mynta, citronmajonäs, pepparrot
Panko fried haddock, purple cabbage, cucumber, dill & minth, lemon mayonnaise, horseradish

SPRING ROLL 75

Socketärter, avokado, glasnudlar, gräslök, morrötter, jordnötter
Sugar snaps, avocado, glass noodles, chives, carrots, peanuts

SPRING ROLL 75

Sotad biff, socketärter, avokado, glasnudlar, gräslök, morrötter, jordnötter
Blackened beef, sugar snaps, avocado, glass noodles, chives, carrot, peanuts

DRINKS

COCKTAILS

Charlies Champagne Cocktail	155
Choya Umeshu, sugar, bitters, champagne	
Sesame Street	155
Sesame washed Nikka whiskey, salted maple syrup, walnut bitters	
Neon City	155
Absolut Vodka, Midori, ginger, lemon, apple, sugar	

WHITE WINE

2018 Trebbiano, Umani Ronchi, Abruzzo, ITA	105/455
2018 Sauvignon Blanc, Sancerre, Francois Crochet, Loire, FRA	155/675
2018 Chardonnay, Chablis, LesAleès, Domaine D´Henri, FRA	145/645
2018 Riesling, G Trocken, Andi Knauss, Württemberg, GER	130/580

RED WINE

2018 Syrah/Grenache, Octerra, Languedoc, FRA	105/455
2017 Pinot Noir, Markowitsch, AUT	120/545
2016 Cabernet Sauvignon, Lone Birch, USA	130/580

SPARKLING

NV Pinot Meunier/Chardonnay/Pinot Noir	155/795
Brut Noir, Yann Alexandre, Champagne, FRA	
NV Xarel lo/Macabeo/Parellada	115/615
Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA	
Keigetsu John Sparkling Junmai Ginjo Sake	135/435
Tosa Brewey, Kochi, JAPAN	

BEER & CIDER

Asahi, Lager	78
Carlsberg Hof, Lager	78
NCB Kellerbier, Lager	88
NCB Amber Ale, Ale	88
Galipette Cidre Biologique, Apple Cider	78

NON ALCOHOLIC

Pepsi, Pepsi Max, 7up, Zingo, Trocadero	40
Galipette, Apple Cider	55
Kimino Sparkling Yuzu / Sparklign Ume	65
Carlsberg Non Alcoholic, Lager	49
Hitachino Non Ale, Ale	55

INFO

Ni väljer ett av menyförslagen till samtliga i sällskapet.
Vänligen meddela eventuella kostavvikelser senast 72 timmar innan ankomst.
Vi reserverar oss för eventuella ändringar i menyn beroende på säsong.
Önskar ni fakturera behöver vi era fakturauppgifter senast 14 dagar innan ankomst.

Alla priser är inklusive moms.

Vid full avbokning 72 timmar eller mindre före utförandets datum, debiteras 100% av de beställda menyerna eller överenskommen minimumspond.
Vid reducering med mer än 2 antal gäster vid ankomst debiteras de kvarstående fulla antalet. Vid bokning om 36 pers och uppåt gäller VISITAs avbokningsregler.

One choice of menu for the whole group.
Please let us know if anyone in your party has any eating deviations.
We reserve us for eventual changes in the menu, depending on the season.
If you would like to pay by invoice, please send us your invoice details 14 days in advance.

All prices are included tax.

A full cancellation 72 hours or less before the event or we will charge 100% of the ordered menus or the agreed minimum spend.
Reduction with more than 2 guests at arrival, we will charge up to the remaining amount of guests.