

Matildas

KVARTERSKROG

STARTER

3 Oysters Marennes and a glass of Champagne 240 SEK
3 Oysters 105 SEK

Caviar Baerii
50 gram 850 SEK 125 gram 1950 SEK

Kalix bleak roe toast from Junköfiskarna with sour cream, onion, lemon and dill
30 gram 295 SEK 100 gram 850 SEK

White and green asparagus with truffle beurre blanc,
deep fried nettles and black truffle 200 SEK

Steak tartare of beef with shallot vinegar, Kalix bleak roe, black truffle and cress mayonnaise 210 SEK

MAIN COURSE

Salsify with parsnip crème, Café de Paris butter, crispy kale and black truffle 260 SEK

Moules Frites; wine & cream boiled blueshell clams with chips and garlic mayonnaise 240 SEK

Halibut with white asparagus, baked leek, roe from Älvdalen, chive and beurre blanc 360 SEK

Our own black pudding with salted pork, baked apple, lingonberry and browned butter 240 SEK

Crusty fried Pig from Nibble Farm with onion, cauliflower, caramel cream and potato purée 280 SEK

Matildas classic fillet of beef from Swedish farms 350 SEK

Guinea fowl with green asparagus, celery confit and shiitake mushrooms 340 SEK

CHEESE

This evening's cheese serving 130 SEK

DESSERT

Sorrel ice cream with mint & chervil meringue, celery and frozen elderflower from Valbo 130 SEK

Swedish traditional cheese cake with mozzarella from Ängsholmens dairy farm
with rhubarb and sour cream 130 SEK