

## STARTER

Gotland Simgus tartare, tomato miso, wagyu fat, soy sauce cured egg yolk	28
King trumpet ravioli, summer truffle, zibibbo raisins, foie gras foam	33
Carabineros carpaccio, caviar, radish, kombu dashi jelly, ponzu, wasabi	35
Lobster, zucchini, caramelised lobster bisque, blackcurrant leaves	38
Pickled white asparagus, cold smoked Faroe Island salmon, salmon roe	28
Green asparagus, soy sauce cured egg yolk, honey mango	25

## MAIN COURSE

Artichoke, pickled radishes, dill oil, wild herbs	32
Atlantic cod, spring salad, Swiss chard terrine, garum butter	42
Monkfish, watercress puree, peas, broad beans, caviar, dill oil	45
Wood pigeon, king trumpet puree, celeriac, parsley stems	50
Veal cheeks, new potato mousseline, spring onions, horseradish, pickled berries	38
Gotlands Simgus tenderloin, Jerusalem artichoke, spring salad	80
Gotlands Simgus ribeye, aubergine, spring onions, wild herbs	70
Miyazaki Wagyu striploin, new potato mousseline, summer truffle	150

## SIDES

MR French Fries, Parmigiano Reggiano & truffle	9
Radicchio salad, blood orange, pickled radish & citrus vinaigrette	9

12% Restaurant Cover charge will be added to the final bill