

Severin's 3-course lunch

*JERUSALEM ARTICHOKE SOUP
STEAMED COD
CRÈME BRÛLÉE*

495

STARTERS

Potato rösti with vendace roe 295
crème fraîche, red onion, chives, lemon and salad

Jerusalem artichoke soup 165
smetana, hazelnuts and fried Brussels sprouts

Green salad 55
a crisp mix of seasonal leaves

Homemade fries with cheese
*with vendace roe dip 125
with herb mayonnaise 95
with aioli 95*

MAIN COURSES

Red wine-braised beef cheek 245
*potato purée, pickled pearl onions, hot-smoked pork belly
and port wine jus with balsamic*

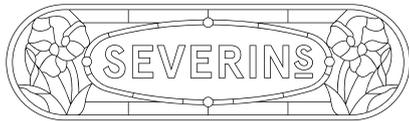
Steamed cod 255
cauliflower purée, aged cheese, silver onion salad and brown butter

Homemade gnocchi 205
roasted goat's cheese, Marcona almonds and beetroot sauce

DESSERTS

Crème brûlée 125
classic style

Gelato from Severini 125
served with berries



BEVERAGES

CHAMPAGNE

NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne	200/1200
2015 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

WHITE

2022 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne, Frankrike	185/925
2023 Weingut Diefenhardt, Trocken, Riesling, Rheingau, Tyskland 1000 ml	145/725

RED

2021 Bodegas Numanthia, Termes, Tempranillo, Castilla y Leon, Spanien	160/750
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NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
TwoFace Brew, Citrus Soda	55
TwoFace Brew, Cherry Soda	55
Vega Bryggeri, Easy IPA	55

COCKTAILS

Clementine Spritz <i>campari, clementine and soda</i>	160
Smoky Gin & Tonic <i>hernö gin, black cardamom and roasted rosemary</i>	165
Kåsa Martini <i>barsebäck gin, skrea backe akvavit, limec ordial and verbena berries</i>	180

BAR

Pine Brewing, Mexican lager 20 cl / 40 cl	45/85
Pine Brewing, Raspberry Kettle Sour 33 cl	80
Vega Bryggeri, Portside pilsner, <20ppm gluten 33 cl	75
Pomologik, Gravensteiner Apple cider 33 cl	75
Brewed coffee	30
Tea	30