

RAW/COLD

TARTAR OF ANGUS

TROUT ROE, SWEET & SOUR KOHLRABI,
HORSERADISH & LIGHT SOY
145

1/2 LOBSTER

CHANTERELLE "TOAST", DILL BUTTER &
SPICE CHEESE
195

"MATJES" HERRING

3*ONION, CRISPY BACON, BROWNE
D BUTTER & SOUR CREAM
125

SOY BRAISED PRIME RIB

WHITE MISO, MUSHROOMS &
FENNEL KIMCHI
135

EXTRA

OYSTERS

LEMON & VINAIGRETTE
29

CRUDITÉ

DIPP
35

WARM

ENTRECÔTE 200G

"ONIONDONUT" WITH VÄSTERBOTTEN
CHEESE & GREEN CHILI. TOMATO & GRILLED
GEM LETTUCE
265

TAR GLAZED DUCK

BREAST & CONFIT, NATURAL FOIE GRAS,
BEETS, PISTACHIO & GREEN PEPPER
245

GRILLED TURBOT

LIME CUCUMBER, WASABI, SEA WEED &
SWEET CORN
295

WOOD OVEN BAKED BEET

CHANTERELLES, SWEET CORN, GRILLED
GEM LETTUCE & GREEN PEPPER
195

ALL MAIN COURSES ARE SERVED WITH NEW
POTATOES IN SOUR CREAM

CHEESE/SWEET

WARM PLUMS

ROSEMARY FUDGE & WOOD OVEN
ICE CREAM
85

RASPBERRIES

SALTY LIQORICE & ROASTED MACADEMIA
95

CAMEMBERT

CLOUDBERRY JAM & CRISPY GREENS
95

CHOCOLATE TRUFFLE

25

MENU CIRKUS

TONIGHTS 5 COURSES,
CHEFS CHOICE FROM THE MENU
495

SERVED ONLY TO ENTIRE TABLE

Allergies? Please let us know !

