

VED'S À LA CARTE MENU

Our courses are served as medium sized portions,
we therefore recommend 2-3/person

VEDs ANTIPASTI

a selection of cured meats with condiments – 165
(perfect for sharing)

WOOD OVEN BAKED GOAT CHEESE

honey – garlic – rosemary – walnuts – 95

GNOCCHI Á LA V E D

ricotta cheese – sage butter – green cabbage – almonds - 100

BURRATA

variation of tomatoes – arugula pesto – sea salt – 100

RISOTTO – truffle crème

sauteed portabello mushrooms – parmesan cheese – 100

GAMBAS AL PILL PILL

shrimps seared in garlic, chili & parsley – 110

STEAMED MUSSELS

white wine – coconut milk – cilantro – ginger – lemongrass – 100

SCALLOPS

cauliflower puree – pancetta – chive oil – 110

PAN SEARED CHAR

grilled endive – dried capers – beurre blanc – 105

BEEF TARTAR

made with fillet of beef from Skåne
horseradish cream – pickled beets – beet crisps – chive – 110

LAMB ROAST

marinated with thyme, rosemary & garlic
romesco sauce – almonds – 105

DUCK BREAST

artichoke puree – rosemary glaze – walnuts – 105

GRILLED FLANK STEAK

black garlic butter – red wine sauce – cherry tomatoes – 105

Cocktail Anyone?

BULLDOG LONDON DRY GIN

Fever tree mediterranean tonic
blackpeppar – lime – 118

SPARKLING ELDERFLOWER

elderflower liqueur– prosecco – 98

NEGRONI

gin - martini rosso – campari
maraschino cherry – 110

DRY MARTINI

gin – vermouth – olive – 110

GREEN SALAD

sun dried tomatoes – balsamico – 65

SWEET POTATO FRIES

with truffle aioli – 70

GREEN OLIVES – 40

FRENCH FRIES with truffle aioli – 70

CLASSIC TIRAMISU – 80

VANILLA PANACOTTA

Tahiti vanilla – berry compote
almonds – 80

CREMA CATALANA – 80

HOMEMADE ICE CREAM

Please ask your waiter for tonight's
flavor – comes with hazelnuts
& toasted chocolate – 75

CHOCOLATE PRALINES

one – 25 / two – 40

