

## 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)

### GREEN ASPARAGUS FROM LUND

olive oil – balsamic vinegar – parmesan cheese – 95

### 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 SALMON

pak choy – dried capers – beurre blanc – 105

### BEEF TARTAR – made with fillet of beef from Skåne

64 degrees baked egg yolk – 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  
blackpepper – 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 – 45

**FRENCH FRIES** with truffle aioli – 70

### ETON MESS

strawberries – raspberries – mint  
meringue – whipped cream – coulis  
80

### VANILLA PANNA COTTA

Tahiti vanilla – apricot 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