

V E D

R E S T A U R A N G

V E D's À LA CARTE MENU

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

V E Ds ANTIPASTI

*a selection of cured meats with condiments – 195
(perfect for 2 persons to share)*

WOOD OVEN BAKED GOAT CHEESE

honey – garlic – rosemary – walnuts – 110

SMOKED SALMON TARTAR

capers – endive – saffron oil – levain rye bread – 110

RISOTTO

*truffle crème – portabello mushrooms
sweet baked tomatoes – green kale chips – 110*

GAMBAS AL PILL PILL

shrimps seared in garlic, chili & parsley – 110

MOULES Á LA CRÈME

blue mussels – white wine – garlic – cream – 95

PAN SEARED COD CHEEKS

fall apples – soy butter – toasted hazelnuts – 110

GRILLED FLANK STEAK

pak choy – chili – soy – sesame seeds – 110

CHARRED BEEF

*made of Swedish tenderloin – served thinly sliced and cold
water cress aged Swedish cheese “prästost”
rocket pesto – 110*

ROASTED BONE MARROW

*lettuce – radish – pickled red onions
homemade bread – 110*

LAMB TENDERLOIN

*wrapped in parma ham – goat cheese cream
parma ham chips – 110*

DUCK BREAST

*puy lentils – semi dried tomatoes – charred gem lettuce
balsamico reduction – 110*

COCKTAIL ANYONE?

BODVAR PEARLY ROSÉ – 96

ELDERFLOWER LIMONCELLO

*limoncello – Luscombe Eco elderflower tonic
mint – lemon – 114*

APEROL SPRITZ

aperol – orange – prosecco – soda – 114

MOSCOW MULE

vodka – lime – ginger beer – orange – 118

SOMETHING EXTRA

MOZZARELLA SALAD

tomato & rocket – 75

ROASTED ROOT VEGETABLES

feta cheese – pumpkin seeds – honey – 75

FRENCH FRIES

with truffle aioli – 75

SWEET POTATO FRIES

with truffle aioli – 75

GREEN KALE CHIPS – 60

GREEN OLIVES – 60

SOMETHING SWEET

CHOCOLATE FONDANT

*dulce de leche – berries – pistachio
homemade vanilla ice cream – 95*

WHITE CHOCOLATE MOUSSE

fresh berries – hazelnuts – berry coulis – 85

APPLE PIE

*with Swedish apples
& homemade vanilla ice cream – 90*

HOMEMADE SORBET

please ask your waiter for tonight's flavor – 80