

SNACKS

LES AMUSE-BOUCHES ÉLITE 120

An elegant duo of our steak tartare & Skagen served in crispy pastry shells
Wine pairing: Champagne Deutz Brut Classic

GRILLED FOCACCIA..... 65

Served with whipped butter

SERRANO GRAN RESERVA 75

Air-dried for 15 months

WRÅNGEBÄCKSOST 75

Pickled apricots & crispbread

OLIVES 65

Sicilian green olives

ALMONDS 65

Seasalted Marcona almonds

PIMIENTOS DE PADRÓN 75

Chilli, garlic & grated parmesan

OSTRON FINE DE CLAIRE..... 40/pc*

Shallots, Champagne vinegar & lemon

SMALLER DISHES

BAKED AUTUMN BEETS..... 185

Whipped goat cheese cream with grilled lemon, browned butter, roasted hazelnuts, rye bread crisp, honey & shiso cress

Wine pairing: Georg Müller Riesling Trocken / Dolcetto

FRANZ SKAGEN..... 195/285

Toasted sourdough bread, vendace roe, shrimp, crayfish tails, horseradish, mayonnaise, lemon, dill & rye crisp

Wine pairing: Champagne Deutz Brut Classic / Blason de Bourgogne Chablis

GRATINATED CRAYFISH..... 225

Garlic butter, lemon & grilled focaccia

Wine pairing: Blason de Bourgogne Chablis

STEAK TARTARE 185/275

Top sirloin, beetroot, capers, shallots, cornichons, Havgus 12, dijon mayonnaise, pommes alouettes & cress

Vegetarian with beetroot..... 165

Wine pairing: Perrin Reserve Côtes du Rhône

A vegan option is always available



In case of allergy, please inform our staff and we will help you
*Oysters are foods that can cause allergic reactions in some cases

MAIN COURSES

MOULES FRITES 255

Mussels, white wine, garlic, shallots, chilli, cream, lemon & parsley, served with aioli & crispy fries
Wine pairing: Michel Thomas & Fils Sancerre

CELERIAC..... 265

Panko-crusted fried celeriac, roasted aioli, sautéed autumn beans & crispy fries

Vegetarian

Wine pairing: Fontanafredda Ebbio Langhe Nebbiolo

CAESAR SALAD À LA FRANZ 235

Grilled chicken, our homemade dressing, romaine lettuce, smoked pork belly, 24-month aged Parmesan, crispy croutons & fried kale

Wine pairing: Perrin Reserve Grenache Blanc

FRANZ SIGNATURE BURGER 255

Truffle & Parmesan mayonnaise, crispy lettuce, red onion, chilli & red onion marmalade, dill-pickled cucumber, cheddar potato bun & crispy fries

Available plant based or with halloumi

Wine pairing: Perrin Reserve Côtes du Rhône

TAGLIATELLE 355

Autumn mushrooms, beef tenderloin, cream, black pepper, cognac, chives & grated truffle Pecorino

Wine pairing: Perrin Reserve Grenache Blanc

BUTTER-FRIED COD LOIN 395

Sparkling wine cream sauce, vendace roe, chives, sugar snap peas, fried Jerusalem artichoke & buttered autumn potatoes

Wine pairing: Michel Thomas & Fils Sancerre / Champagne Deutz Brut Classic

GRILLED ENTRECÔTE 425

Grilled Swedish entrecôte, caramelised shallot butter, red wine reduction, thyme, sautéed autumn beans & pommes Anna

Wine pairing: Perrin Reserve Côtes du Rhône

PINSA BLANCA 235

Vendace roe, new potatoes, sour cream, mozzarella, pickled chanterelles, Västerbotten cheese, Jerusalem artichoke crisps & fresh dill

Wine pairing: Blason de Bourgogne Chablis

PINSA CHÈVRE CHAUD..... 225

Sour cream, Serrano ham, roasted autumn beets, rosemary honey, pear, walnuts & goat cheese

Wine pairing: Georg Müller Riesling Trocken

SIDES

Dill tossed potatoes 45

French Fries 45

Tomato salad 45

Aioli 30

Truffle mayonnaise 30



3-COURSE

“Three courses. Everything in its place,
everything for the moment.”

— Franz

FRANZ SKAGEN

GRILLED ENTRECÔTE

CRÈME BRÛLÉE

695

WINE PAIRING
3 glasses 495

DESSERTS

AUTUMN APPLE125

Caramelised apples, Granny Smith sorbet, oat crumble, vanilla cream & meringue

Wine pairing: La Spinetta Bricco Quaglia Moscato D'Asti

CHOCOLATE SUNDAE125

Chocolate ice cream, brownie, salted caramel popcorn, autumn raspberries & chocolate sauce

Wine pairing: San Cassiano Recioto della Valpolicella

CRÈME BRÛLÉE125

Bourbon vanilla & wild berries

Wine pairing: Ainoa Winery Cloudberry

TONIGHT'S ICE CREAM 45

TONIGHT'S SORBET 45

COFFEE AND TEA

FILTER COFFEE 39

SINGLE ESPRESSO 25

DOUBBEL ESPRESSO 39

CAPPUCCINO 45

CAFFE LATTE 49

TEA 39

Choose between: Earl Okej, Mega Fruit, Ginger

Tronic, Green Haze, Jooibos & Hej Chai

COFFEE DRINKS

IRISH COFFEE.....155

Coffee, brown sugar, Irish whiskey & cream

BAILEYS COFFEE.....155

Coffee, Baileys & cream

KAFFE KARLSSON.....155

Coffee with Baileys, Cointreau & cream

ESPRESSO MARTINI.....155

Vodka, espresso, Kahlua & sugar

AVEC

Kr/cl

GRÖNSTEDTS VSOP.....34

GRÖNSTEDTS XO46

SARPA DI POLI GRAPPA.....28

THE MACALLAN 1238

BLANTON ´S GOLD BOURBON...42

DE MONTAL ARMAGNAC VSOP..36

BOULARD CALVADOS VSOP.....34

”Dessert is optional. But highly recommended.”
– Franz

