

# Dessert / Desserts

Äppelcidorsorbet – Cheesecake – Havre  
*Apple cider sorbet – Cheesecake – Oats*  
135

Chokladglass – Pistage – Churros  
*Chocolate ice cream – Pistacchios – Churros*  
135

Crème brûlée  
115

Pralin – Cremino – Macaron  
*Pralines – Cremino – Macaron*  
40 each / 95 three pcs

**Kaffe**  
*Coffee*  
40

**Te**  
*Tea*  
40

**Enkel espresso**  
*Single espresso*  
42

**Dubbel espresso**  
*Double espresso*  
46

**Cafe Latte**  
*Cafe Latte*  
48

**Cappuccino**  
*Cappuccino*  
48

# Menu

## ...& snacks

Chips deluxe – Löjrom – Syrad grädde  
*Crisps deluxe – Vendace roe – Sour cream*  
135

Bläckfiskringar – Svart vitlöksdipp  
*Deep fried squid – Black garlic dip*  
75

Kroketter – Dipp – Frisésallad  
*Croquettes – Dip – Frisée lettuce*  
75

Kalvbräsvårulle – Dipp  
*Sweetbread springroll – Dip*  
135

Ostron Regal – Citron – Lök  
*Oyster – Lemon – Onion*  
40 each / 115 three pcs / 215 six pcs

## Förrätter / Starters

Grillad purjolök – Brynt smör – Jordärtskocka – Äpple  
*Grilled leek – Browned butter – Jerusalem artichoke – Apple*  
165

Löjrom – Crème fraiche – Krabbelurer – Gräslök  
*Vendace roe – Crème fraiche – Krabbelur – Chives*  
215

Charkuterier & ostar – Cornichoner – Oliver – Marmelad  
*Cured meats & cheese – Cornichons – Olives – Marmalade*  
195 / 275

Råbiff – Brynt smörkräm – Rödlök – Palsternacka  
*Steak tartare – Browned butter crème – Red onion – Parsnip*  
195

## Veckans lunch / Weekly lunch

175

Serveras måndag-fredag fram till 14.00  
*Served monday-friday until 2 PM*

Saltbakad rödbeta  
Rödbets- & svartvinbärssås – Dragon – Savoykål  
*Salt baked beetroot – Beetroot & black currant sauce*  
*Tarragon – Savoy cabbage*

Dagens fångst  
Skaldjursvelouté – Spetskål – Räkor  
*Catch of the day – Shellfish velouté – Pointed cabbage*  
*Shrimps*

Långbakad fläskkarré  
Grönpepparsås – Rotselleri – Silverlök  
*Slow-roasted pork shoulder – Green peppercorn sauce*  
*Celeriac – White onion*

## Heaven 23's set menu

Eldad pilgrimsmussla – Brynt smör – Jordärtskocka – Äpple  
*Charred scallop – Browned butter – Jerusalem artichoke – Apple*

Bakad torskrygg – Ostronsås – Kålrabbi – Potatispuré  
*Baked cod loin – Oyster sauce – Kohlrabi*  
*Potato purée*

Äppelcidorsorbet – Cheesecake – Havre  
*Apple cider sorbet – Cheesecake – Oats*

Meny / Menu 635  
Vinpaket / Wine Pairing 450

Önskas istället bräserverad oxkind?  
*Would you prefer our braised ox cheek?*

## Huvudrätter / Main courses

Saltbakad rotselleri – Smörsås – Svartkål – Kastanj  
*Salt baked celeriac – Beurre blanc – Tuscan kale – Chestnut*  
285

King Size – Räkor – Rågbröd – Ägg – Majonnäs – Sallad  
*King Size – Shrimps – Rye bread – Egg – Mayonnaise – Lettuce*  
Tillval av löjrom / add vendace roe +89  
265

Bakad torskrygg – Ostronsås – Kålrabbi – Potatispuré  
*Baked cod loin – Oyster sauce – Rutabaga – Potato purée*  
385

Bräserverad oxkind – Rödvinssky – Portabello – Serrano  
*Braised ox cheek – Red wine jus – Portobello – Serrano*  
365

## Komplettera / Supplement

Pommes frites – Parmesan – Persilja  
*Pommes frites – Parmesan – Parsley*  
45

Grönsallad – Parmesan – Olivolja  
*Mixed salad – Parmesan – Olive oil*  
45

For meat origin details, please ask your waiter  
Please notify us of any dietary restrictions prior to ordering