

Compagniet

Small Plates

- 14€ **BURRATA**
Shallots, chilli,
pistachios, bread
- 15€ **PASTA AL SALMONE • L**
Soy-marinated salmon, nori,
sesame, Parmesan
- 17€ **DEEP-FRIED POTATO CAKE • L G**
Whitefish roe, smetana,
pickled red onion, dill, chives
- 13€ **AUBERGINE • G V**
Honey oil, toasted almonds,
fresh herbs, feta cheese
- 17€ **STEAK TARTARE • L G FIN**
Pickled chanterelles, capers,
shallots, Parmesan

Desserts

- 13€ **VELVET CHOCOLATE CAKE • L G**
Pistachio gelato, chocolate sauce,
oat crumble, sea buckthorn
- 13€ **MISO CARAMEL TART • L**
Brown butter crème anglaise,
crème fraîche, candied walnuts, apple
- 11€ **HOUSE VANILLA ICE CREAM • L G**
Salted caramel sauce

Main Courses

- 25€ **SHRIMP SANDWICH • L**
Hand-peeled shrimp, sourdough bread,
mayonnaise, lemon
- 20€ **SMASHBURGER • SWE**
Beef chuck, brioche, Gruyère cheese
French onion, Dijon mayonnaise, fries
- 27€ **CHANTERELLE RISOTTO • L V**
(can be made vegan)
Roasted pine nuts, rosemary oil
butter-fried levain bread
- 24€ **PASTA GAMBAS AL AJILLO • L**
Garlic, chilli, Parmesan, herb oil
- 34€ **BUTTER-FRIED ÅLAND PIKE-PERCH • L**
Jerusalem artichoke & potato purée,
lemongrass-sake emulsion, pak choi,
shiitake, ginger, chilli
- 39€ **REEF & BEEF • L G FIN**
Beef tenderloin, king prawns,
gochujang hollandaise, broccolini,
fries, Parmesan, parsley
- 27€ **DISH OF THE WEEK**
Please ask our staff

G=glutenfree • L=lactose-free • V=vegetarian
Allergies? Please inform your server!

