

DESSERTS

Chocolate terrine 165
Chocolate mousse, hazelnut & dark rum ganache,
brownie, brandied cherries & vanilla ice cream

Pavlova 135
Blood orange sorbet, roasted coconut & pomelo

Tarte tatin 165
Caramelized apple & crème anglaise

Raspberry soufflé 2-3 pers 285
Raspberry sorbet, cream mousse & pistachios

Freshly baked almond sponge cake 95
Cardamom sugar

Three selected cheeses 155
Apple compote &
Sablé biscuit with sunflower seeds

Ice Cream & Sorbet 55/scoop
Burnt meringue, vanilla,
caramelized banana with dark rum,
raspberry sorbet & blood orange sorbet

Sperling & Co is a cash free restaurant

 facebook.com/sperlingoco

 instagram.com/sperlingoco

PRE DINNER

Bellini 190
Sperling Peach & Perrier-Jouët

Pornstar Martini 190
Absolut Vodka, Passion Fruit, Vanilla &
Champagne Syrup

Georgia Peach Julep 190
Makers Mark Bourbon, Sperling Peach & Bitters Mint

Cosmopolitan 190
Absolut Vodka, Cointreau, Sperling Cranberry Cordial,
Lime & Orange

STARTERS

Lobster carpaccio 255
Shellfish emulsion, potato strings,
pickled red jalapeño

Warm crab & lobster salad 245/395
Avocado, lettuce, kohlrabi, apple & dijonaise

Beef Pelle Janzon 235
Beef, vendace roe, egg cream, pearl onion
& butter-fried toast

Mushroom soup 265
Confit onion & shaved truffle

100-day aged beef tataki 195
Soy vinaigrette, roasted garlic, yuzu & trout roe

Grilled bone marrow 145
Persillade & Aleppo pepper

Jambon Noir de Bigorre 24 months 260
Freshly grated tomato, olive oil & crostini

TERRINE

Tomato terrine 175
Stracciatella & salted lemon

Butchers terrine 185
Cheese cream, salted cucumber & tallow-cooked onion

Foie gras & oxtail terrine 255
Golden sultanas, hazelnuts & pine nuts

OYSTERS

Oyster platter Sperling
Fine de Claire strl 3

3 pcs/ 6 pcs/ 12 pcs
135/270/480

Served with shallot vinaigrette, Tabasco & lemon.

CAVIAR

Vendace roe 30 g/50 g
295/395

Oscietra caviar 10 g/30 g
295/795

Vendace roe 50g – Oscietra caviar 30g – Trout roe 50g
1495

Served with dill flatbread, lemon, sour cream & chives



Vodka

Served chilled with caviar

Absolut Elyx 4cl 184
Belvedere 4cl 168



Allergens? Please ask us when ordering.

FROM THE GRILL

All our meat cuts are served with our pan sauce, and other grilled items come with gremolata

280 g Beef UY, grain	425
280 g Sirloin SCT, 14 days, grass	475
280 g Rib eye FI, Snellman, grass	495
200 g Tenderloin SE, Dahlbergs, grass,	495
250 g Halibut on the bone	420
250 g King Oyster	295

Side Orders

Ocietra caviar 10 g	295
Seared foie gras 50 g	180
Grilled lobster tail 90 g	290

COLD ACCOMPANIMENTS

Tomato salad 70
Caesar salad 70
Green salad 50
Selleri- & appleslaw 45

WARM ACCOMPANIMENTS

Tallow fried french fries 55
Dauphine gratin 70
Olive oil grilled sweet potato 45
Pilaff rice 50
Grilled mushroom & cured egg yolk 55
Grilled Brussels sprouts, roasted Pata Negra &
miso Butter 70
Deep fried corn 55

For 2 people

Sperlings T-bone steak 900 g

SE, dry aged 28 days, farm animals, grass

1350

*Our T-bone steak is served in two servings:
Grilled beef tartare with truffle &
the steak grilled on the bone*

These dishes require a longer cooking time, aprox. 45 min

For minimum 4 Persons

THE BUTCHERS CHOICE

Swedish rib eye on the bone, flank steak
rib eye from Finland & tonight's selection

Tomato salad, French fries &
green salad

Béarnaise sauce, green pepper sauce,
lobster- & harissa butter &
herbs- & roasted garlic butter

595 P/P

SAUCES

Bearnaise Sauce 45
Choron Sauce 45
Bordelaise Sauce 65
Greenpepper Sauce 60
Red wine jus 60
Gremolata 40
Salsa Picante 40

BUTTERS

Lobster & harissa 60
Duckliver & chicken 80
Tallow & lemon 40
Mushroom & truffle 60
Herbs & roasted garlic 40

NOBLE CUTS

At Sperling & Co, "noble" means more than just exclusive. It signifies something refined, carefully selected, delicately handled, and often rare. Each cut of meat is personally handpicked by the evening's butcher, with a keen sense for flavor, character, and quality.

Here, classic cuts meet unique gems in limited quantities—meat that demands precision, respect, and expertise to reach its full potential. "noble" is meat with soul, a story of time, craftsmanship, and uncompromising care.

These are the cuts that become the heart of the evening at the table.

For 2 people

400 g Pork rack	375
SWE, Hilmerdahl, Hampshire, grain	
280 g Rib eye	595
SWE, SRB, dry aged 35 days, grass	
220 g Flank steak	375
UY, El Rancho, Black Angus, 200 days grain	

850 g Club steak	1125
SWE, dry aged 28 days, farm animals, grass	
850 g Rib eye on the bone	1195
SWE, dry aged 28 days, farm animals, grass	
900 g Rib eye on the bone	1995
JP, Ito, Kagoshima, A5, dry aged 14 days, grain/grass	
850 g Club steak	2050
ES, Miguel Vergara, Black Angus, dry aged 35 dgr, grain	

100 g Beef	795
JP, Kagoshima, dry aged 14 days, grain/grass	
250 g Beef	545
USA, Creekstone, Black Angus, 180 days grain	

These dishes require a longer cooking time, aprox. 45min

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