

## 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

## PRE DINNER

Bellini 190  
Sperling Peach & Perrier-Jouët

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

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

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 & dijonnaise

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

## 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

Osciètre caviar 10 g/30 g  
295/795

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

*Served with dill flatbread, lemon, sour cream & chives*

## 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

Vodka  
*Served chilled with caviar*

Absolut Elyx 4cl 184  
Belvedere 4cl 168

Sperling & Co is a cash free restaurant

 [facebook.com/sperlingoco](https://facebook.com/sperlingoco)

 [instagram.com/sperlingoco](https://instagram.com/sperlingoco)

*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<br>SE, Dahlbergs, grass, | 495 |
| 250 g Halibut on the bone                 | 420 |
| 250 g King Oyster                         | 295 |



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



## 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

## Side Orders

|                           |     |
|---------------------------|-----|
| Ociatra 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 &<br>miso Butter 70 |
| Deep fried corn 55   |

## 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.



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

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

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

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

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