

## 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 & dijonnaise

**Beef Pelle Janson 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,	545
250 g Halibut on the bone	420
250 g King Oyster	295

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, approx. 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

 635 p/p

### 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

### 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 

220 g Presa ES, Cesar Nieto, Iberico, grass/acorn	375
280 g Rib eye SWE, SRB, dry aged 35 days, grass	595
220 g Flank steak UY, El Rancho, Black Angus, 200 days grain	375

850 g Club steak SWE, dry aged 28 days, farm animals, grass	1125
850 g Rib eye on the bone SWE, dry aged 28 days, farm animals, grass	1195
850 g Club steak PL, platinum Hereford, dry aged 50 days, grass	1695
900 g Rib eye on the bone JP, Ito, Kagoshima, A5, dry aged 14 days, grain/grass	1995
850 g Club steak  ES, Miguel Vergara, Black Angus, dry aged 35 dgr, grain	2050

280 g Tallow dipped diamond rib eye SWE, SRB, dry aged 50 days, grass	795
100 g Beef JP, Kagoshima, dry aged 14 days, grain/grass	795
250 g Beef USA, Creekstone, Black Angus, 180 days grain	545

For minimum 4 Persons 

### THE NOBLE BUTCHERS CUT

Rib eye on the bone from Ito,  
 club steak from Migel Vergara &  
 rib eye on the bone from Poland, platinum

Tomato salad, French fries &  
 green salad

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

1250 p/p

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

*Allergens? Please ask us when ordering.*