

## DESSERTS

### Chocolate terrine 165

Chocolate mousse, hazelnut & dark rum ganache, brownie, boozy cherries & vanilla ice cream

### Pavlova 145

Apple & fresh herb sorbet, cooked forced rhubarb, black cardamom & lightly whipped cream

### Tarte tatin 165

Caramelized apple & crème anglaise

### Strawberry soufflé 2-3 pers 285

Strawberry sorbet, lemon verbena, pistachios & Gariguetta strawberries

### Freshly baked almond cake 95

Cardamom sugar & crème anglaise

### Choice of three cheeses 155

Blackberry compote & Sablé biscuit with sunflower seeds

### Ice cream & Sorbet 55/scoop

Toasted meringue ice cream, caramelized banana ice cream with dark rum, vanilla ice cream, strawberry sorbet & apple & fresh herb sorbet

*Allergens? Please ask us when ordering.*



### Bellini 190

Sperling Peach & Perrier-Jouët

### Pornstar Martini 190

Absolut Vodka, Passion Fruit, Vanilla & Champagne Syrup

## OYSTERS

### Oyster platter Sperling

Fine de Claire size 3

3 pcs/ 6 pcs/ 12 pcs

135/270/480

*Served with shallot vinaigrette, Tabasco & lemon.*

## CHAMPAGNE

### NV Perrier-Jouët 220

"Grand Brut" Epernay, Champagne, FRA

### NV Ruinart 425

Brut Blanc de Blancs, Reims, Champagne, FRA

### Georgia Peach Julep 190

Makers Mark Bourbon, Sperling Peach & Bitters Mint

### Cosmopolitan 190

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

## CAVIAR

Vendace roe 30g/50g - 295/395

Oscietra caviar 10 g/30 g - 295/795

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

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

## VODKA

*Served chilled with caviar*

Absolut Elyx 4 cl. 184

Belvedere 4 cl. 168

## STARTERS

Warm crab-  
& lobster salad 245/395

Avocado, lettuce, kohlrabi,  
apple & dijonnaise

Mushroom soup 265  
Confit onion & shaved truffle

Tomato terrine 175  
Stracciatella & salted lemon

### Lobster carpaccio 255

Shellfish emulsion, potato  
strings, pickled red jalapeño

### Beef Pelle Janzon 235

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

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

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

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

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## FROM THE GRILL

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

280 g Biff UY, grain 200 dgr	425	1500 g Half Rooster SV for 2-3 persons	625
280 g Sirloin SCT, 14 dgr, grass	495	250 g Halibut on the bone NO	420
280 g Rib Eye FI, Snellman, grass	495	250 g Baby Oyster mushroom SV, Dalarna	255
200 g Tenderloin SV, Dahlbergs, grass	495	450 g Lobster CAN	1/2 345 1/1 655

For minimum 4 Persons

### THE BUTCHERS CHOICE

Club steak, 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

For 2 persons

### 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*

## NOBLE CUTS

		<i>For 2 persons</i>	
220 g Abanico	345	850 g Clubsteak	1125
ES, Cesar Nieto, Iberico, Grass, acorn		SV, dry aged 28 days, farm animals, grass	
280 g Tallow dipped rib eye	795	850 g Rib Eye on the bone	1195
SV, Östergötland, SRB, dry aged 50 days, grass		SV, dry aged 28 days, farm animals, grass	
220 g Flank steak	375	850 g Beef on the bone	1495
UY, El Rancho, Black Angus, 200 days, grain		FI, Snellman, dry aged 35 days, grass	
100 g Beef	795	900 g Rib Eye on the bone	1995
JP, Kagoshima, aged 14 days, grain / grass		JP, Ito, Kagoshima, A5, dry aged 14 days, grain/grass	
250 g Beef	545	850 g Rib Eye on the bone	2050
USA, Snake River, Black Angus, Wagyu, 500 days, grain		ES, Miguel Vergara, Black Angus, dry aged 35 dgr, grain	

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

For minimum 4 Persons

## THE NOBLE BUTCHERS CUT

Rib eye on the bone from Ito, Japan - Club steak from Migel Vergara, Spain & Beef on the bone, Gold Selection, from Finland

Tomato salad, French fries & green salad

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

1250 p/p

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.

### COLD SIDES

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

### WARM SIDES

Dauphine gratin 70  
Pilaff rice 50  
Tallow fried french fries 55  
Olive oil grilled sweet potato 45  
Grilled mushroom & cured egg yolk 55  
Grillad brysselkål, rostad Pata Negra & misosmör 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

### EXTRA SIDES

Oscietra  
Caviar, 10g 215

Seared  
foie gras, 50g 180

Grilled lobster  
tail, 90g 245

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