

## 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

Apple 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

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

Blackened Scallop 285  
Cucumber, yuzukosho,  
Thai basil & grapes

Grilled leek 175  
Buffalo ricotta, leek &  
Amalfi lemon

Poached white asparagus 190  
Spring onions, breadcrumbs &  
brown butter emulsion

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

Beef Pelle Janzon 235  
Beef, vendace roe, egg cream,  
silver 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. 270  
Freshly grated tomato, olive oil  
& grilled bread

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

Seafood bisque 275  
Butter-fried lobster, fennel &

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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 Sirloin UY, grain 200 dgr	445	1500 g Half chicken SE 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 SE, Dalarna	255
200 g Tenderloin SE, Dahlbergs, grass	545	450 g Lobster CAN	1/2 345 1/1 655

For minimum 4 Persons

### THE BUTCHERS CHOICE

Club steak, zabuton, rib eye from Finland & tonight's selection

Tomato salad, French fries & green salad  
Béarnaise sauce, lobster- & harissa butter

635 p/p



For 2 persons

### Sperlings T-bone steak 900 g

SE, dry aged 28 days, farm animals, grass

1525

*Our T-bone steak is served in two servings:  
Langos with grilled beef tartare, wagyu cheek with caviar &  
the steak grilled on the bone  
French fries, green salad & Béarnaise sauce*



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

## NOBLE CUTS

220 g Presa ES, Cesar Nieto, Iberico, grass/acorn	345	850 g Club steak SE, dry aged 28 days, farm animals, grass	1175
280 g Rib eye SE, KLS, SRB, dry aged 35 days, grass	595	850 g Rib eye on the bone SE, SRB, dry aged 28 days, grass	1195
220 g Zabuton SE, Scan Benny select, dry aged 21 days, grass	375	850 g Club steak SP, Migel Vergara, dry aged 35 days, grass	2050
100 g Sirloin JP, Kagoshima, A5, Wagyu, aged 14 days, grain / grass	795	900 g Rib eye on the bone JP, Ito, Kagoshima, A5, Wagyu, dry aged 14 days, grain/grass	1995
250 g Sirloin USA, Snake River, Black Angus, Wagyu, 500 days, grain	895		
450 g Club steak SE, Dexter, aged 28 days, grass	895		

*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  
& Club steak from John Stone, Ireland

Tomato salad, French fries & green salad  
Béarnaise sauce, lobster- & harissa 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

Red endive salad with blue cheese,  
orange & candied pecans 80

Green salad 50

Selleri- & appleslaw 45

### WARM SIDES

Fioretti Cauliflower "Café de Paris",  
tempura & tarragon 75

Tallow fried french fries 55

Olive oil grilled sweet potato 45

Salt-baked potato 65

Grilled mushroom & cured egg yolk 55

Konbu grilled green asparagus with  
ramson & citronette 90

Pilaff rice, almond & roasted onion 50

### SAUCES

Bearnaise Sauce 45

Choron Sauce 45

Morel Sauce 85

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 & rosted garlic 40

### EXTRA SIDES

Oscietra Caviar,  
10g 215

Seared foie gras,  
50g 180

Grilled lobster tail,

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