

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

Sperling Americano 190

Campari, Mancino Sakura, Blood Orange, Green Pepper Corn & Soda

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 &
saffron

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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

1650

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

500 g Pork racks ES, Cesar Nieto, Iberico, grass/acorn	375	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 FI, Snellman, Gold, dry aged 35 days, grass	1595
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	1200 g Tomahawk PI, Platinum, aged 35 days, grass	1795

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 Platinum from Poland
& Club steak Gold from Snellman, Finland

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

Tallow fried french fries 55

Olive oil grilled sweet potato 45

Salt-baked potato 65
with xo- butter & smoked sour cream

Grilled mushroom & cured egg yolk 55

Konbu grilled green asparagus with
ramson & citronette 110

Pilaff rice, almond & roasted onion 50

Deep fried corn 55

SAUCES

Bearnaise Sauce 55

Choron Sauce 55

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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