DESSERTS

Raspberry soufflé 2-3 pers 285
Raspberry sorbet, pistachios & raspberries

Pavlova 150
Passion fruit sorbet, fresh berries & lightly whipped cream

Freshly baked almond cake 115
Cardamom sugar & crème chantilly

Chocolate ice cream 115
Candied pecans & olive oil

Coupe Colonel 235
Amalfi lemon sorbet & 4 cl Absolut Elyx

Choice of three cheeses 155
Apple compote & Sablé biscuit with sunflower seeds

Ice cream & Sorbet 55/scoop
Toasted meringue ice cream
Chocolate ice cream
Caramelized banana ice cream with dark rum
Vanilla ice cream
Raspberry sorbet
Passion fruit sorbet
Amalfi lemon sorbet

Allergens? Please ask us when ordering.

OYSTERS

Oyster platter Sperling
Fine de Claire size 3

3 pcs/ 6 pcs/ 12 pcs
135/270/480

Served with shallot vinaigrette, Tabasco & lemon.

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

CHAMPAGNE

NV Perrier-Jouët 220
"Grand Brut" Epernay, Champagne, FRA

NV Nicolas Maillart 225
Rosé Grand Cru", Écueil, Champagne, FRA

2018 Veuve Qlicquot 399
"La Grand Dame", Reims Champagne, FRA

VODKA

Served chilled to Caviar

Absolut Elyx	4 cl. 184
Belvedere	4 cl. 168
Grey Goose	4 cl. 168

STARTERS

CLASSICS

Grilled bone marrow 155
Persillade & Aleppo pepper

Crudo 265
Citrus leaf-cured halibut leche de tigre, cantaloupe & finger lime

Carciofini 175
Deep-fried artichoke, rosemary & sauce "ajo blanco"

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 245
Soy vinaigrette, roasted garlic, yuzu & trout roe

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

Jamón from Magalitza pig 18 months 270
Freshly grated tomato, olive oil & grilled bread

Allergener? Fråga oss gärna vid beställning

FROM THE GRILL

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

280 g	New York Strip UY, grain 200 dgr	445
280 g	Rib eye FI, Snellman, grass	495
200 g	Tenderloin SE, Dahlbergs, grass	575
350 g	Pork leg steak SE	295
250 g	Red prawns ARG	239
250 g	Halibut on the bone NO	420
250 g	Baby Oyster mushroom SE, Dalarna	255

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
tallow fried french fries, green salad & Béarnaise sauce

NOBLE CUTS

250 g	Secreto ES, Cesar Nieto, Iberico, grass/acorn	375
280 g	Rib eye SE, KLS, SRB, dry aged 35 days, grass	595
280 g	New York Strip SE, Scan Benny select, dry aged 35 days, grass	595
220 g	Zabuton SE, Scan Benny select, dry aged 21 days, grass	375
200 g	Dry- aged Tenderloin SE, Premium, dry aged 40 days, grass	795
100 g	Tenderloin JP, Kagoshima, A5, Wagyu, aged 14 days, grain/grass	1195
250 g	Sirloin USA, Snake River, Black Angus, Wagyu, 500 days, grain	895

For 2 persons

850 g	Club steak SE, dry aged 28 days, farm yard, grass	1175
850 g	Rib eye on the bone SE, SRB, dry aged 28 days, grass	1295
850 g	Club steak PL, Platinum, Hereford, dry aged 35 days, grass	1695
850 g	Tomahawk PL, Hereford, dry aged 35 days, grass	1695
850 g	Club steak ES, Miguel Vegara, dry aged 28 days, grain	2095
850 g	Rib eye on the bone JP, Ito, Kagoshima, A5, Wagyu, dry aged 14 days, grass	2195

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

For minimun 4 Persons

THE BUTCHER´S CHOICE

Club steak from Sweden, Rib eye from Finland,
Zabuton from Sweden & tonight's selection

Tomato salad, tallow fried french fries & green salad
Béarnaise sauce, lobster- & harissa butter

650 p/p

THE NOBLE BUTCHER´S CUT

Rib eye on the bone from Ito, A5, Wagyu,
Kagoshima Japan.
Club steak Platinum from Polen
& tonight's selection

Tomato salad, tallow fried 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 55

Selleri- & appleslaw 50

WARM SIDES

Tallow fried french fries 55

Olive oil grilled sweet potato 45

Glazed new potatoes with
chicken broth, dill & chives 70

Grilled vegetables with heart of palm vinaigrette &
macadamia nuts 95

Pilaff rice, almond & roasted onion 55

Deep fried corn 55

EXTRA SIDES

Oscietra Caviar,
10g 215

Seared foie gras,
50g 180

Grilled lobster tail,
90g 245

SAUCES

Bearnaise Sauce 60

Sauce Paloise 60

Greenpepper Sauce 60

Red wine jus 60

Gremolata 40

Salsa Picante 40

BUTTERS

Tallow & lemon 40

Herbs & rosted garlic 40

Lobster & harissa 60

Duckliver & chicken 80

Allergens? Please ask us when ordering.