

DESSERTS

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

Pavlova 150
Blackcurrant leaf sorbet with pear salad, miso caramel & lightly whipped cream

Freshly baked almond cake 115
Cardamom sugar & crème chantilly

Chocolate terrine 150
Orange croquant, caramel, ganache & orange sorbet

Lemontarte 135
Amalfi lemon & Tahitian vanilla meringue

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

Ice cream & Sorbet 55/scoop
Caramelized banana ice cream with dark rum
Toasted meringue ice cream
Vanilla ice cream
Orange sorbet
Raspberry sorbet

Allergies? Please ask us when ordering.

OYSTERS

Fine de Claire strl 3	Gillardeau strl 5
3 pcs/ 6 pcs/ 12 pcs	3 pcs/ 6 pcs/ 12 pcs
135/270/480	195/390/780

Served with shallot vinaigrette, Tabasco & lemon.

CAVIAR

Vendace roe 30g/50g - 295/395

Oscietra caviar 10 g/ 30 g - 295/795

Served with dill flatbread, lemon, sour cream & chives

Vendace roe tarte 90 g 850 2-3 pers

Served with potato bread, sour cream, silver onion & dill

CHAMPAGNE

NV Perrier-Jouët 225
"Grand Brut" Epernay, Champagne, FRA

NV Michel Gonet Fravaux 225
"Le Varlan", Aube, Champagne, FRA

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

VODKA

Served chilled to Caviar

Absolut Elyx 4 cl. 184

Grey Goose 4 cl. 184

Belvedere 10 20 cl. 2000

STARTERS

CLASSICS

Grilled bone marrow 155
Aleppo pepper & persillade

Crudo 225
Redfish with raspberry kosho,
tomatoes, citrus leaf & green chili

Roasted cauliflower 205
from Wälstedt
Truffle honey, browned butter &
hazelnuts

Corn chowder 235
Corn & blue mussel soup with
toast "escabeche"

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

Beef Pelle Janzon 245
Beef, vendace roe, egg cream,
silver onion & butter-fried toast

100-day aged beef tataki 245
Soy vinaigrette, roasted garlic,
yuzu & trout roe

Tartar 225
Asian beef tartare,
toasted rice & nam jim-dressing

Duck liver tarte 275
Whipped duck liver parfait
Madeira gelée, poached figs &
endive salad

Jamón from Magalitza pig 240
18 months

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

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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 New York Strip UY, grain 200 dgr	445	250 g Baby Oyster mushroom SE,	255
280 g New York Strip SE,Dalsjöfors, grass	595	250 g Red prawns ARG	239
280 g Rib eye FI, Snellman, grass	495	250 g Halibut on the bone NO	420
200 g Tenderloin SE, Dahlbergs, grass	575	600 g Butterflied Arctic char SE 2 pers	850

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 beef tartare, grilled bone marrow emulsion, chives & vendace roe
tallow fried french fries, green salad & Béarnaise sauce

NOBLE CUTS

250 g Presa ES, Cesar Nieto, Iberico, grass/corn	375	For 2 persons	
280 g Rib eye SE, KLS, SRB, dry aged 35 days, grass	595	650 g Club steak SE, dry aged 28 days, farm yard, grass	945
220 g Flap steak USA, Snake River, Wagyu, 500 days, grain	695	850 g Rib eye on the bone SE, SRB, dry aged 28 days, grass	1295
450 g Tallow-coated rack of pork SE, Hampshire & Duroc, Rosersbergs farm, grass	425	850 g Rib eye on the bone FI, Snellman, Gold selection, dry aged 40 days, grass	1695
250 g Flank steak AUS, Wagyu, King river, 450 days, grain	675	850 g Clubstek SE, Dahlbergs, Premium ++, Swedish Red Poll, dry aged 35 days, grass	1695
220 g Zabuton SE, Scan Benny select, dry aged 21 days, grass	375	650 g Rib eye on the bone JP, Ito, Kagoshima, A5, Wagyu, dry aged 14 days, grass	1995
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		

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

For minimum 4 Persons

THE BUTCHER 'S CHOICE

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

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

695 p/p

THE NOBLE BUTCHER 'S CUT

Rib eye on the bone from Ito, A5, Wagyu,
Kagoshima Japan.

Clubsteak premium ++ from Dahlbergs Sweden &
tonight's selection

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

1350 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

Zucchini salad with salt-cured lemon &
fresh goat's cheese 70

Tomato salad 70

Green salad 55

Creamy cabbage salad with sesame,
lime & tahini 50

WARM SIDES

Deep fried corn 55

Pommes dauphinoise 95

Grilled Lamuyo pepper 85

Olive oil grilled sweet potato 45

Tallow fried french fries 55

Pilaff rice, almond & roasted onion 55

Creamed corn with chanterelles 110

SAUCES

Hollandaise "Café de Paris" 60

Bearnaise Sauce 60

Greenpepper Sauce 60

Red wine jus 60

Salsa Picante 40

Chili cheese 40

Gremolata 40

BUTTERS

Tallow & lemon 40

Lime & jalapeño 40

Lobster & harissa 60

Duckliver & chicken 80

Herbs & rosted garlic 40

EXTRA
SIDES

Oscietra Caviar,
10g 215

Seared foie gras,
50g 180

Grilled lobster tail,
90g 245

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