DESSERTS

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

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

Freshly baked almond cake 115
Cardamom sugar & crème chantilly

Chocolate terrine 145
Orange croquant, caramel, ganache & orange sorbet

Tarte tatin 150
Caramelized apple, crème diplomat & vanilla ice cream

Lemon tart 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 size 3
3 pcs / 6 pcs / 12 pcs
135 / 270 / 480

Gillardeau size 5
3 pcs / 6 pcs / 12 pcs
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 tart 90 g 850 2-3 ppl
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 Grande Dame", Reims, Champagne, FRA

VODKA

Served chilled to caviar

Absolut Elyx	4 cl	184
Grey Goose	4 cl	184
Belvedere 10	20 cl	2000

CLASSICS

Grilled bone marrow 155
Aleppo pepper & persillade

Crudo 225
Tuna, strawberry kosho vinaigrette, citrus leaf oil & andaliman pepper

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

Mushroom soup 235
Funnel chanterelles, caramelized onion & truffle

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

Tartare 225
Asian beef tartare, prawn crackers & nam jim-dressing

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

Jamón from Mangalitza pig 18 months 195

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

Allergies? Please ask us when ordering.

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

For 2 persons

Sperlings T-bone steak 900 g

served in two servings:

SE, dry aged 28 days, farm animals, grass

1650

Beef tenderloin tartare, grilled bone marrow emulsion, chives & vendace roe
&
Tallow fried French fries, green salad & sauce béarnaise

COLD SIDES

Caesar salad 75

Tomato salad 70

Green salad 55

Endive salad
Hallands Himmel, orange &
candied pecans 85

WARM SIDES

Deep fried corn 55

Pommes dauphinoise 95

Grilled Lamuyo pepper 85

Olive oil grilled sweet potato 45

Tallow - fried French fries 55

Pilaf rice, almond & roasted onion 55

Garlic-fried mushrooms 55

Potato croquettes with 24-month aged Comté 65

EXTRA SIDES

Oscietra caviar
10g - 215

Seared foie gras
50g - 180

Grilled lobster tail
90g - 245

SAUCES

'Nduja-hollandaise 60

Sauce Bearnaise 60

Green pepper Sauce 60

Red wine jus 60

Salsa Picante 40

Chili cheese 40

Gremolata 40

BUTTERS

Tallow & lemon 40

Lime & jalapeño 40

Lobster & harissa 60

Duck liver & chicken 80

Herbs & roasted garlic 40

Allergies? Please ask us when ordering.

For minimun 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
sauce béarnaise , lobster- & harissa butter

695 p/p

THE NOBLE BUTCHER´S CUT

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

Tomato salad, tallow fried French fries & green salad
sauce béarnaise, 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.

NOBLE CUTS FROM THE GRILL

220 g	Flap steak - *Snake River*	725	
USA	*Black Angus & Wagyu | 500 days | grain*		
220 g	Presa - *César Nieto*	375	
ES	*Iberico | grass/acorn*		
280 g	Rib Eye - *KLS*	595	
SE	*SRB | dry aged 35 days | grass*		
220 g	Zabuton - *Scan Benny Select*	375	
SE	*SRB | dry aged 21 days | grass*		
300 g	Rib Eye - *Kagoshima*	1295	
JP	*A5 | Wagyu | aged 14 days | grain/grass*		
250 g	Sirloin - *Snake River*	895	
USA	*Black Angus & Wagyu | 500 days | grain*		
200 g	Tenderloin - *Dahlbergs*	795	
SE	*SLB | 25 days | grass*		
650 g	Club steak - on the bone -	945	
SE	*Farmyard | dry aged 28 days | grass*		
850 g	Rib Eye - on the bone -	1295	
SE	*SRB | Farmyard | dry aged 28 days | grass*		
850 g	Club steak - on the bone -	1695	
PL	*Hereford | platinum | dry aged 35 days | grass*		
850 g	Club steak - on the bone - *Miguel Vergara*	2195	
ES	*Black Angus | dry aged 40 days | grain*		
850 g	Rib Eye - on the bone - *Dahlbergs ++*	1695	
SE	*Black Angus & Hereford | dry aged 28 days | grass*		

These dishes require a longer cooking time, approx. 45