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

Tarte tatin 165
Caramelized apple, crème diplomat & vanilla ice cream

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

Gillardeau strl 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 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

Grilled bone marrow 155
Aleppo pepper & persillade

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

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

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

CLASSICS

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 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 dgr	445
280 g	New York Strip SE, Dalsjöfors, 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

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

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

EXTRA SIDES

Oscietra Caviar,
10g 215

Seared foie gras,
50g 180

Grilled lobster tail,
90g 245

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

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
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 Gold selection from Finland &
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.

NOBLE CUTS

220 g	Flank steak – Kagoshima		895
JP	A5 | Wagyu | aged 14 days | grain/grass		
220 g	Presa – Cesar Nieto		375
ES	Iberico | grass/corn		
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		
100 g	Sirloin – Kagoshima		795
JP	A5 | Wagyu | aged 14 days | grain/grass		
250 g	Sirloin – Snake River		895
USA	Black Angus & Wagyu | 500 days | grain		
650 g	Club steak		945
SE	Farm yard | dry aged 28 days | grass		
850 g	Rib Eye – ON THE BONE		1295
SE	SRB | Farm yard | dry aged 28 days | grass		
850 g	Club steak – Snellman		1695
FI	Ayrshire | Gold | dry aged 40 days | grass		
850 g	Club steak – Miguel Vegara		2195
ES	Black Angus | dry aged 40 days | grain		
650 g	Rib Eye – ON THE BONE – ITO Kagoshima		1995
JP	A5 | Wagyu | dry aged 14 days | grass		
850 g	Club steak – Autóctone		2395
PT	Cachena | dry aged 60 days | grass		

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