

OYSTERS		SNACKS		CHARCUTERIE		STARTERS	
		Iberico croquettes	75	Jamon Iberico	165	Green asparagus, romesco, hazelnuts & marcona almonds	105
Fine de claire no 2	40	Pan con tomate	55	Salsichon	135	Deep fried calamares & black aioli	125
Demoiselles d'Argon no 2	45	Anchoas	75	Chorizo	135	Paté, grebiche, ramson & toast	135
		Boquerones	75	Lomo	135	Beef tartar, pickled cucumber, egg, capers, dark rye bread & arenca caviar	165
		Pimientos de padron	65	Cecina	135	Foie gras, morcilla, caramelised onion & puff pastry	175
				Sobrasada	135		
				Mixed charcuterie platter	245		

#### GRILLED SEAFOOD

*Perfect to share at the table as both a starter & main course.*

Razor clams	145
Cockles	145
Gambas	125
Volandeiras	135
Langoustines	220
1/2 Lobster	275
Grilled sea food platter	595pp

#### MAINS

Poached egg, white asparagus, ramson, spinach & pistachios	235
Chicken from Knäred, spring vegetables, roasted almond gravy & sage	255
Fried pike-perch, garlic & parsnip puré, zucchini, artichoke, fennel & dill	265
Grilled rib eye, broccoli, sauce bearnaise & french fries	365

#### TO SHARE

*Dishes for two or more. These dishes have a longer preparation time.*

Grilled chuleton, bone marrow, chimichurri, tomato salad & pommes salardaise	895
Suckling pig, salad, gravy & aioli	695

#### SIDES

Green salad	45
French fries	45
Sauce bearnaise	35
Broccoli	40
Tomato- & onion salad	75
Aioli	25
New potatoes with browned butter	35

#### DESSERTS

Chocolate truffle	35
Ice cream/Sorbet	45
Lemon curd, cardamon crumble & pistachio	95
Torrijas, lemon ice cream & pecans	115
Meringue, chocolate sorbet, pear & mint	115

Please let us know if you have any questions regarding food allergies

#### CHEESE

Comte	65
Garrotxa	65
Roquefort	65
Camembert	65
Cheese platter	175

#### VISIT US FOR LUNCH!

Monday - Friday

11:30 to 14:30

#### LIVE JAZZ AT CAROUSEL EVERY WEDNESDAY 19:00

**IN ENGLISH**