



SMALL MENU

SMALL TACOS

fresh marinated TUNA, chili mayonnaise, soy pearls and coriander 85

FOIE GRAS, macadamia cream, caramelized nuts and sherry glaze 115

SMALL SERVINGS

40 gr PATA NEGRA jamon de belotta iberico 48 months 165

MINI-CROISSANT filled with creamy crab 95

yuzu and soy-marinated SCALLOP with watermelon and deep-fried ginger 110

BLEAK ROE CRISPS with smetana and chives 145

blackened tenderloin "PELLE JANZON" on toast with bleak roe, red onion, smetana,

horse radish and egg yolk 215/235

THE LARGE IS SERVED WITH FRENCH FRIES

MAIN COURSES

crispy SWEDISH HASH with sour cream, lemon, red onion, dill and bleak roe 235

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195

N38'S FALAFEL with khobez bread, green hummus, chili, coriander,

pomegranate, limehurt, spinach and semi-dried tomato 185

DESSERTS

CRÈME BRÛLÉE 85

CHOCOLATE TRUFFLE 35

CHOCOLATE BALL rolled in coco flakes 35

WANT TO KNOW EXACTLY WHAT'S IN YOUR FOOD? PLEASE ASK YOUR WAITER.