

threesixty°

starters / **förrätter**

360°

Starter variation / **Variation på Förrätt**

Composed by the chef, tapas style / **Komponerad av köksmästaren, tapasstil**

135

360° Swedish

Cured salmon loin / **Gravad laxrygg**

Dill salad, mustard sabayon, Rye bread crisp / **Dillsallad, senapssabayon, knaprig kavring**

110

360° lobster "Skagenröra" / **360° hummer Skagenröra**

Bleak roe, brioche, crème fraîche / **Löjrom, brioche, crème fraîche**

165

360° Grill

Green asparagus / **Grön sparris**

Truffle dressing, poached egg / **Tryffeldressing, pocherat ägg**

110

Scallops / **Pilgrims musslor**

Jerusalem artichoke purée, Parma ham chips, chervil oil  
**Jordärtskockspuré, Parmaskinka-chips, körvelolja**

145

360° Mediterranean

Seafood risotto / **Skaldjursrisotto**

Lobster essence, rocket salad / **Hummeressens, ruccola**

180

Beef carpaccio / **Biff carpaccio**

Parmesan, baby leaves, pine nuts, black olive vinaigrette  
**Parmesan, jungfrusallad, pinjenötter, vinäggrett på svarta oliver**

135

soup / **soppa**

Mediterranean bell pepper soup / **Paprikasoppa från Medelhavet**

Basil croutons / **Basilikakrutonger**

95

Chicken consommé / **Kycklingconsommé**

Truffle and chicken ravioli / **Ravioli på tryffel och kyckling**

110

Please ask your waiter for wine suggestions  
Please do not hesitate to let us know if you have any allergies or  
would like to know more about the preparation of the dishes  
Kitchen is open daily from 5.30pm to 10.30pm  
All prices in SEK

starters & soups