MENU

Food

Small Bites

PADRONES 119:-
Truffle, parmesan & veal stock

SKAGEN TOAST 195:-
Butter-fried brioche, dill-pickled leek, pickled onions

JAPANESE BEEF TARTARE 245:-
Sibbe's bearnaise, red wine jus, fried capers

CARPACCIO SURF N' TUR 265:-
Made with veal & tuna

BUFFALO WINGS 145:-
Served with celery & blue cheese dressing

SIBBE'S HERRING PLATTER 180:-

CHANTERELLE TOAST 165:-
Butter-fried brioche, creamed chanterelles, västerbotten cheese

Shut the F#%* up Dishes

PORK SCHNITZEL 320:-
Anchovy & caper cream, sautéed peas with bacon, potatoes

PEPPER STEAK 495:-
Beef tenderloin, gorgonzola potato gratin, pepper sauce, haricot verts, onions & mushrooms

PESTO-BAKED HALIBUT 380:-
Tomato & olive risotto, basil-white wine sauce

ROASTED OVEN-BAKED POINTED CABBAGE 245:-
Tomato & olive risotto, basil-white wine sauce

TRUFFLE PASTA 295:-
Veal meatballs, linguini, truffle foam, sautéed cabbage and mushrooms

VEGETARIAN TRUFFLE PASTA 245:-
Same shit but without Sibbe's meatballs

Sibbe's Street

CRISPY PANENG PORK 245:-
Fried potatoes, wok-fried vegetables, paneng sauce, pork, sesame seeds, chili & PEANUTS

IBERICO KEBAB 275:-
Double cheese, triple onion, karamelliserad lök & champinjoner, dijon & pepparrotsmayo, pommes.

THE MANSION BURGER 239:-
Double cheese, triple onion, caramelized onions & mushrooms, dijon & horseradish mayo, fries.

Sweet for the Mouth

VANILLA MOUSSE WITH RASPBERRY 155:-
Shortbread & white chocolate

LIME CURD 149:-
Brownie base

CHOCOLATE MOUSSE 165:-
Orange & rum panna cotta