

A little something to nibble

PADRONES	119 :-	TOAST SKAGEN	195 :-
Truffle, parmesan & veal stock		Butter-fried brioche bread, horseradish, hand-peeled shrimp and cured salmon	
JAPANESE BEEF TARTARE	245 :-	BUFFALO WINGS	185 :-
Hand-cut beef, spring onion, pickled radish, truffle, garnished with roasted onion		Served with celery & blue cheese dressing	
CARPACCIO SURF N'TURF	265 :-	SIBBE'S HERRING PLATTER	180 :-
Made with veal & tuna, sun-dried tomatoes, capers, parmesan & garlic mayo		Curry herring, Brantevik herring, fried pickled Baltic herring & two kinds of cheese	

Shut up mains

PORK SCHNITZEL	320 :-
Anchovies, caper cream, sautéed peas with bacon & potatoes	
PEPPER STEAK	495 :-
Beef tenderloin, gorgonzola potato gratin, pepper sauce, green beans	
CURED SALMON & DILL POTATOES	265 :-
Salmon, potato, dill, chives, fennel, red onion and lemon	
TRUFFLE PASTA	295 :-
Veal meatballs, linguini, truffle foam, sautéed cabbage and mushrooms	
VEG TRUFFLE PASTA	245 :-
Same shit but without Sibbe's balls	
BIFF RYDBERG	445 :-
Just how it should be!!	

Sibbe's street

CHICKEN THAI	239 :-
Chicken, rice, coconut cream, soy, chili & oyster sauce	
CRISPY PORK	255 :-
Pork belly with mixed vegetables, onion, soy glaze, ginger & garlic mayo	
THE MANSION BURGER	239 :-
Double cheese, triple onion, caramelized onion, dijon & horseradish mayo	

Sweet & sticky

APPLE PIE CHEESECAKE	170 :-
Caramelized apple compote and cinnamon crumble. Served with homemade vanilla sauce	
CHOCOLATE MOUSSE	165 :-
Orange & rum panna cotta	