

SMALL DISHES

OYSTER FRANC KRYSTALE Ponzu-Jalapeno 2pcs 90:-
FRIED CORN Tentsuyu-Jalapeno mayonnaise 2pcs 55:-
FRIED KIMCHI Tentsuyu-Sriracha mayonnaise 2pcs 85:-
SASHIMI Salmon-Soy mayonnaise-Cucumber-Seaweed 155:-
YUKKE/RAW BEEF Kimchi-Tataki-Tosazu 2pcs 195:-
NAMERŌ/TARTAR Tuna-Togarashi-Ponzu-Shallot 195:-
SEARED RED SHRIMP XO sauce 3pcs 155:-
BAO BUN Duck confit-Cabbage-Truffle mayonnaise 2pcs 155:-
CUCUMBER XO sauce 55:-
TATAKI/SEARED Sirloin-Peanutsauce-Ponzu 175:-

VILAs DEAL 350:-
STARTER
Salmon-Soya mayonnaise-
Seaweed- Cucumber.
DISHES
Tuna-Cucumber salad-Sriracha
mayonnaise-Fried rice.

STARTER

AU GRATIN MUSHROOM TOAST–Pickled vegetables-Pickled mushroom-Green onion-Gravy
135:- Wine Suggestion: CECCHI CHIANTI I Sangiovese

SHRIMP-AND CRAYFISH MIX–Grilled sourdough bread -Vendace roe-Swedish Västerbotten
cheese-Horseradish 155:- Wine Suggestion: KRUGER-RUMPF TROCKEN I Riesling

VENDACE ROE FROM BOTTENVIKEN – White asparagus-Red onion-Pickled red onion-
Hollandaise sauce 225:- Wine suggestion: LIEUBEAU | Sauvignon Blanc

MAIN COURSES

GRILLED TUNA – Asian cucumber salad-Sriracha mayonnaise-Fried rice 315:-
Wine suggestion: CLAY SHANNON | Pinot Noir

COD – Lobster sauce-Crayfish-Root vegetables julienne-Potato puree 385:-
Wine suggestion: LA CHABLISIENNE BOURGOGNE | Chardonnay

ARCTIC CHAR – White wine sauce-Asparagus-Trout roe-Dill-Potato puree 375:-
Wine suggestion: SAN SILVESTRO DOC BIOLOGICO | Cortese, Riesling, Sauvignon blanc

SIRLOIN STEAK OR TENDERLOIN STEAK–Asparagus-Pommes Anna-Pepper sauce 385/445:-
Wine suggestion: ALAMOS | Cabernet sauvignon

DUCK – Stewed onion-Sesame gravy-Pak Choy-Potato puree 325:-
Wine suggestion: SANSILVESTRO D'ALBA DOC | Nebbiolo

TONKATSU – Cabbage-Beans-Radish-Sesame gravy-Rice 305:-
Wine suggestion: SAN SILVESTRO | Barbera

BAKED CABBAGE – Kimchi-Radish-Beans-Rice 295:-
Wine suggestion: CECCHI CHIANTI I Sangiovese