
VOLTA

COCKTAILS 12. each

stockholm 75

caraway infused vodka – lemon juice – champagne

aviation

gin – maraschino – lemon

boulevardier

rye whiskey – dolin sweet vermouth – campari

volta sidecar

cognac – mandarin napoleon – lemon juice

hexagon

gin – eau de vie de sapin – cassis

the last word

chartreuse vert – maraschino – gin – lime

burning ice

scotch whisky – sherry – lemon juice
swedish punsch – bitters

COLD APPETIZERS

matjes herring

trout roe – dill – red onion – new potatoes
brown butter – crème fraiche 15

skagen

pink shrimp – dill and horseradish sauce
toasted brioche – white fish roe – radish 18

steak tartare

avec garniture – prepared table side 17

niçoise

local tuna – potato – confit tomato
haricots verts – egg – black olive vinaigrette
anchovy – capers – egg 14

endive and watercress salad

shaved radish – nobis dressing 12

baby beets

roasted – haricots verts – roquefort – walnuts 14

gravad lax

dill and white pepper cured salmon
mustard-dill sauce 17

herring x 5

tasting of five preparations
crisp bread – butter – västerbotten cheese 15

SIDE DISHES

pommes frites

fines herbes 8

sunchokes dauphinoise 8

potato purée

roasted chanterelles 8

haricots verts

almond butter 8

trompette royal mushrooms

caramelized shallots – thyme 8

SHELLFISH

oysters – 3.5/ea 22/6 ea

clams – 3.5/ea 22/6 ea

poached prawns – 6/ea

marinated mussels – 12

CHARCUTERIE

country pate – celery root remoulade – cassis 14

terrine de foie gras – brioche toast – lemon confit 22

pork rillettes – plum compote – levain 13

pot au feu terrine – foie gras – sauce ravigote 16

jambon – poached ham – nectarine mustard – cornichons 12

pressylta - swedish pork shoulder terrine - pickled beets 13

HOT APPETIZERS

bisque

creamy shellfish soup – scallop boudin – chive chantilly 13

foie gras

seared – onion tarte tatine – black pepper gastrique 22

escargot

simmered in pastis – potato – herb-garlic butter – red wine jus 14

toast

chanterelles a la crème – egg – celery root – fines herbes 17

bone marrow crème

caviar – croutons – beef jus – parsley purée 18

ENTREES

sea bass

pan seared – braised artichokes “barigoule” 31

petrale sole meuniere

pan fried in brown butter – capers – beets – lemon 29

moules “normande”

mussels poached in cider and calvados – apple – leeks – lardons
creme fraiche – toasted levain 21

market “pot au feu”

seasonal vegetable and mushroom stew
roasted squash “marrow bone” – mushroom broth 22

gnocchi “parisienne”

pan fried herb gnocchi – wild mushrooms – beurre de sapin 21

culotte frites

sirloin cap steak – frites – herb butter 28

poulet vert

poached chicken – young vegetables – veloute des fines herbes 25

pig’s trotter “desossé”

du puy lentils – braised endive 25

boeuf “bourguignonne”

braised beef – lardons – mushrooms – pearl onions – red wine 29

dry aged duck maigret

roasted baby turnips – sauce orange 31

köttbullar

swedish beef and pork meatballs
potato purée – lingon berries – pressed cucumber 24

côte de bouef

28 oz ribeye steak, roasted on the bone – bone marrow – glazed shallots
hasselback potatoes – watercress – sauce bordelaise – sauce bearnaise
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