

amalia

CHICKEN BROTH kombu, mirepoix	- 35
OYSTER kosho, citrus leaf	- 65
COPPA grissini	- 75
PICKLES 'giardiniera'	- 70
FRIED KALETTES miso vinaigrette	- 95
CROQUETTES confit chicken, buffalo sauce, blue cheese, celery	- 95
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HALIBUT CRUDO citrus, crème crue dashi, coriander	- 190
CARPACCIO top round, bagna cauda anchovies, tomato, gremolata	- 210
BITTER CHICORIES SALAD pistachio & sourdough granola hallands siren, apricot	- 170
TARTE TATIN yellow beets, fresh goat's cheese elderberries, balsamico	- 185
ARTICHOKE oyster mushrooms, walnut tahini pomegranate seeds, sumac	- 180
CAVATELLI lovage, marinated egg yolk stracciatella, pangrattato	- 190
CARBONARA AL BRODO cappelletti, guanciale bredsjö hård	- 200
MONKFISH chicken stock gravy, tikka masala butter pak choi, green onion, chili oil	- 245
QUAIL carrot, ras al hanout duck jus, browned butter	- 230
PORK CHOP ON THE BONE 450 GRAM dirty fries sesame salad, white kimchi, black citrus glaze	- 750

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SAINT-MARCELLIN

Crackers, honey

165

PAVLOVA

citrus, yuzu sake, whipped cream, matcha

130

CHOCOLATE

chocolate sabayonne, espresso ganache, pumpkin ice cream

125

FRANCES PALMER'S GINGER CAKE

roasted vanilla ice cream, chocolate caramel sauce

130