

amalia

HERB DASHI cucumber, horseradish	- 40
OYSTER 'BLOODY MARY'	- 65/pc
DEEP FRIED LASAGNA mushroom XO sauce, truffle honey, taleggio	- 80/pc
RADISHES miso, crème crue, chili oil	- 100
<hr/>	
MACKEREL CRUDO tomato vinaigrette strawberry sake, broad bean, kosho	- 195
TARTAR dry aged sirloin, crème crue rhubarb kimchi, wrångebäck	- 210
BITTER CHICORIES SALAD pistachio & sourdough granola hallands siren, apricot	- 170
WHITE ASPARAGUS goat ricotta chili jam, ramson oil	- 245
GNOCCHI lovage, stracciatella pangrattato, salted lemon	- 200
CAPPELLETTI AL BRODO sichuan pork langoustine garum, ginger	- 200
PIKE PERCH cockles pancetta, green peas, potato	- 230
PORK walnut tahini, dukkah flower sprouts, green raisins	- 250
LAMB PITHIVIER morels asparagus, ramsons, XO sauce	- 270
TURBOT fries, pancetta mussel veloute, spinach, confit garlic mayo	- 1200

amalia

SAINT-MARCELLIN

Crackers, honey

165

FORCED RHUBARB

compote, sorbet, crème diplomat, lemon thyme

130

FRANCES PALMER'S GINGER CAKE

roasted vanilla ice cream, chocolate caramel sauce

130

BUTTERMILK SORBET

jasmine tea, herb granita, fresh juniper berries

90