



5 Tastes – 695 SEK/person

TARRAGON "Pistou" beetroot, dill, pumpkin seed
CHILI "Steak Tartare" sirloin, leek, kohlrabi
GREEN CURRY "Bisque" witch, cabbage, thai basil, langoustine
GINGER "Pommes Pinnes" tenderloin, shiitake, miso
RASPBERRY "Sous Vide" rhubarb, white chocolate, pumpkin seed

Wine tasting 450 SEK/person

alt wine tasting inc Freshwater still/sparkling & brewed coffee 500 SEK/person

7 Tastes - 825 SEK/person

AJI AMARILLO "Crudo" hamachi, blood orange, yoghurt
TARRAGON "Pistou" beetroot, dill, pumpkin seed
THYME "Carpaccio" sirloin, foie gras, brioche
TRUFFLE "Ravioli" celeriac, oyster mushroom, spruce
GREEN CURRY "Bisque" witch, cabbage, thai basil, langoustine
GINGER "Pommes Pinnes" tenderloin, shiitake, miso
COCONUT "Mochi" pineapple, meringue, long pepper

Wine tasting 630 SEK/person

alt wine tasting inc Freshwater still/sparkling & brewed coffee 680 SEK/person

The 4 taste menu is offered when arrival at 17.00 or 17.30 and you have the table 1,5hours

4 Tastes 575 SEK/person

TARRAGON "Pistou" beetroot, dill, pumpkin seed
GREEN CURRY "Bisque" witch, cabbage, thai basil, langoustine
GINGER "Pommes Pinnes" tenderloin, shiitake, miso
RASPBERRY "Sous Vide" rhubarb, white chocolate, pumpkin seed

Wine tasting 360 SEK/person

alt wine tasting inc Freshwater still/sparkling & brewed coffee 410 SEK/person

WITH RESERVATION FOR CHANGES

We arrange menu for vegetarian/vegan for other allergies send us a e-mail

SMAK®, Oxtorgsgatan 14, 111 57 Stockholm
Tel: +46 8-22 09 52, E-mail: info@smakstockholm.se
www.smakstockholm.se
(All prices including. VAT)