

FRANTZ MENU

A BLEND OF INFLUENCES FROM ALL CORNERS OF EUROPE - BUT DONE OUR WAY. WE SHINE THE SPOTLIGHT ON THE GREENS AND SELECT

OUR MEAT AND FISH WITH GREAT CARE - A SUSTAINABLE TAKE ON CUISINE, QUITE SIMPLY. WELL-PREPARED FOOD WITH PRONOUNCED FLAVOURS. FOR US, IT IS ENTIRELY LOGICAL TO CHOOSE LOCAL AND ORGANIC PRODUCE.

SOMETHING TO START WITH?

DRINKS

FRANTZ GT
STOCKHOLMS BRÄNNERI GIN,
SPRUCE SHOOTS TONIC
145

1647 GREEN COLLINS
HERNÖ GIN, BASIL, MINT,
LEMON & OLIVE LEMONADE
145

LADY IN RÖD
RED APERTIF, CAVA,
SWDISH DRY APPLE CIDER
120

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SNACKS

GREEN OLIVES
65

BLACKKALE CHIPS
65

SWEET POTATO CHIPS
65

COPPA DEL CAMPIONI
65

SALAMI TOSCANA
65

WRÅNGBÄCK CHEESE
65

HUVUDMÄNEN

SMALL PLATES

SEARED ARTICHOKE, CHILLI-MAYONNAISE DIP & BROWNED BUTTER 145	LOBSTER, FETTUCINE, MARINARA LOBSTER SAUCE 265
TARTE FLAMBEÉ WITH BLEAK ROE, CHIVES, RED ONION, DILL 165	MINI-TOAST WITH DUCK LIVER & GOOSEBERRY JAM 125
TARTE FLAMBEÉ WITH CHANTERELLES, CHIVES, WHITE GLOBE ONION & CRESS 135	FRANTZ 'PLANK', BEEF, DUCHESS POTATO & BEARNAISE SAUCE 165
DEEP FRIED FRESH CORN & PIMIENTOS DE PADRON 95	BANG BANG BROCCOLI, DEEP FRIED BROCCOLI, CHILI SAUCE & BLUE CHEESE DIP 110
STEAK TARTAR WITH HAZELNUTS, PICKLED CAULIFLOWER, TARRAGON MAYONNAISE 155	COD, SWEET POTATOE PURÉE, BRANDY FOAM & PICKLED MUSTARD SEEDS 185
SANDWICH, GRUYÈRE, TRUFFEL, PARMESAN & JALAPEÑO MATONNAISE 110	PULPO, CHANTARELLES FRIED IN BUTTER & BLACK AIOLI, 165

**CHEF'S CHOICE 525 KR PP
(THE BEST OF THE BEST)
RECOMMENDED BEVERAGES 495/895 KR**

DESSERT

ALMOND CAKE, CLOUDBERRY & ALMOND CREAM	105
TARTE FLAMBEÉ WITH WHITE CHOCOLATE, FRESH BERRIES, LEMONCURD & VANILLA ICE CREAM	125
MERINGUE, SWEDISH PLUMS & WHITE CHOCOLATE CREAM	110
A SCOOP LIMONCELLO ICECREAM & LIMONCELLO CREAM	85
CHEESE, CRISP BREAD & JAM	95

SMALL DISHES & DESSERTS