

OSTRON & KAVIAR

AMULETT NR 4 Klassiska tillbehör	75	GRILLAT OSTRON Måla, chilismör & granatäpple	90
POCHERAT OSTRON Lättrökt grädde, picklad gurka & wasabiolja	95	30 G N25-KAVIAR "FRANTZÉN SELECTION" Boveteblinis, ägg & crème fraîche	1295
KYL T OSTRON Yuzu, ikura & fransk olivolja	90	QUICHE "EMBERLIN" 10 g N25-kaviar "Frantzén Selection", sake, gräslök & vodka-chantilly	455

Laminerat mjölkbröd
Smör, honung & aska

95

Alltid på bordet

Japansk senap kryddad med
hibiskus & miso
+
Emberlin Hot Sauce

CRUDO & SKALDJUR

HAMACHI Saltade jordgubbar, korianderstjälkar & limevinäggrett	280	PILGRIMSMUSSLA Tryffeldashi, brynt smör & japansk ingefära	315
VITELLO TONNATO Kalvfilé, bläfenad tonfisk & kapis	250	HANDSKUREN TARTAR PÅ TONFISK & REN Kalxlöjrom, fermenterade plommon & wasabi	285
RÄKCOCKTAIL "EMBERLIN" Rödräka, avokado, persiko- & ingefärsdressing	325	KUNGSKRABBA & HÄLLEFLUNDRA Yuzuhollandaise, syrade morötter & cayennepeppar	270
INKOKT HUMMER Saltad majrova, lavendelhonung & lagrad sherryvinäger	455		

Lunch

Från den 2 november öppnar
vi för lunch

Restaurangchef
Lukas Jaktlund

Kökschef
Christian Ekman

LEGYMER

GRILLAD MINIMAJS & VIT TRYFFEL Rostad mandel, saffran & parmesan	695	JORDÄRTSKOCKA & KALIXLÖJROM Sotad pärlök, grädde & kallpressad rapsolja	290
BURRATA & RÖDBETOR Sanshopeppar, shiso & svartvinbärsvinäger	190	ROSTAD ROTSELLERI & KANTARELLER Sakebräserad ostronskivling, inlagda senapsfrön & libbsticka	240
GETOST- & MANGOSALLAD Radicchio, Sichuanpepparvinäggrett & vattenkrasse	225		

GRILL

KÖTT & FÅGEL

Lammracks (AUS)	385
Hängmörad Ibericokotlett (SPA)	345
Kyckling "butterfly cut" ½ eller 1/1 (FRA)	325/540
Peppar- & honungsglaserat ankbröst (FRA)	645
Kycklingfilé "Paillard" (FRA)	255
Urbanad vaktel (FRA)	375
Utvalt av styckmästare Benny Granqvist, Linköping Entrecôte (SVE) Ryggbiff (SVE)	620 620

FISK & SKALDJUR

Piggvarsfilé (NOR)	580
Hummer ½ eller 1/1 (KAN)	780/1245
Laxfilé (NOR)	245
Havsabborre (SPA)	395

SIDES

Smörade primörer	95	Grönsallad, cruditéer & sudachinette	75
Nishiki-ris, smält smör, vinäger & rostad lök	50	Pommes frites	55
Cévenneslökgratäng, parmesan & citron	90	Friterade lökringar	50
Bakad färsk vitlök, timjan & rosmarin	45	Bakad potatis, salt franskt smör, gräddfil & gräslök	70
Krispig potatis "Emberlin"	85	Tomat- & sötlokssallad, ranchdressing	75
Potatiskaka "pommes Anna"	85	Haricots verts & sockerärtor, tryffelvinäggrett	125
Gräddstuvad spenat, muskotnöt & citronzest	90	Potatisgratäng	95
Hasselbackspotatis, färskost & brynt smör	65	"Caesarsallad"	65

SÅSER

Jalapeño-hollandaise	55	Béarnaise	55
Beurre blanc, gräslök	50	Vispat brynt smör, vit soja	45
Maitre d'hôtel-smör	45	Bordelaise	60
Karamelliserad lök-BBQ	45	Chimichurri	45
Tryffelsky "périgourdine"	95	Sauce vin jaune (hommage restaurang Frantzén)	85
Gräddsky, fem sorters peppar & japansk senap	55		

GLASS & SORBET

MATCHAMJUKGLASS Vit choklad, grönt te & chokladströssel	140	FRYST MARSHMALLOW Citrongräs, verbena & sesam	115
GLASSBÅT Hallon & lakrits	125	ANANAS Ananassorbet, ingefära & mynta	185
FROZEN YOGHURT Pistage, mandel & inkokt citrus	155	KAKOR & GLASS Jordnöt & romrussin	160
SICHUANPEPPARGLASS Sega jordgubbar, kanderad peppar & vit choklad	95		

RÅVARA

KÖTT PÅ BEN

CLUBSTEK, TYSKLAND (2 PERS) Hängmörad i 10 veckor	1295
PORTERHOUSE, SVERIGE (2–3 PERS) Hängmörad i 4 veckor	2150
CÔTE DE BŒUF, IRLAND (2 PERS) Wagyu, hängmörad i 6 veckor	2995
CLUBSTEK, IRLAND (2 PERS) Irish Moiled, hängmörad i 7 veckor	1990
T-BENSTEK, SKOTTLAND (2 PERS) Hängmörad i 6 veckor	1995
CÔTE DE BŒUF, SVERIGE (2 PERS) Hängmörad i 5 veckor	2245
CLUBSTEK, SPANIEN (2 PERS) Miguel Vergara, Black Angus, hängmörad i 5 veckor	2220
TOMAHAWK, AUSTRALIEN (2–3 PERS) Wagyu A5, BMS 8+	3285

KÖTT UTAN BEN

ENTRECÔTE, USA (1 PERS) Creekstone Farms Prime	855
RYGGBIFF, SVERIGE (1 PERS) SRB, hängmörad i 17 veckor	755
KAGOSHIMA, JAPAN (100 G) Wagyu A5, BMS 10–12	475

FISK & SKALDJUR

MARULKSFILÉ, NORGE	385
HEL PIGGVAR PÅ BEN, NORGE (2–3 PERS) Hängd i 2–3 dagar	2150
DYKPLOCKAD PILGRIMSMUSSLA, NORGE (PRIS PER STYCK)	270
HAVSKRÄFTA, NORGE (PRIS PER STYCK)	350
KUNGSKRABBA, NORGE (100 G)	550



OYSTERS & CAVIAR

AMULETT NR 4 Classic condiments	75	GRILLED OYSTER Målå, chili butter & pomegranate	90
POACHED OYSTER Lightly smoked cream, pickled cucumber & wasabi oil	95	30 G N25 CAVIAR "FRANTZÉN SELECTION" Buckwheat blinis, egg & crème fraîche	1295
CHILLED OYSTER Yuzu, ikura & French olive oil	90	QUICHE "EMBERLIN" 10 g N25 caviar "Frantzén Selection", sake, chives & vodka-chantilly	455

CRUDO & SHELLFISH

HAMACHI Salted strawberries, coriander stems & lime vinaigrette	280	SCALLOP Truffle dashi, browned butter & Japanese ginger	315
VITELLO TONNATO Veal, bluefin tuna & capers	250	HAND-CUT TUNA & REINDEER TARTARE Kalix vendace roe, fermented plums & wasabi	285
PRAWN COCKTAIL "EMBERLIN" Red prawn, avocado, peach & ginger dressing	325	KING CRAB & HALIBUT Yuzu hollandaise, lemon-marinated carrots & cayenne pepper	270
POACHED LOBSTER Salted turnip, lavender honey & aged sherry vinegar	455		

VEGETABLES

GRILLED BABY CORN & WHITE TRUFFLE Roasted almond, saffron & parmesan	695	JERUSALEM ARTICHOKE & KALIX VENDACE ROE Charred pearl onion, cream & cold-pressed rapeseed oil	290
BURRATA & BEETROOT Sansho pepper, shiso & blackcurrant vinegar	190		240
GOAT'S CHEESE & MANGO SALAD Radicchio, Sichuan pepper vinaigrette & watercress	225	ROASTED CELERIAC & CHANTERELLES Sake-braised oyster mushroom, pickled mustard seeds & lovage	

Laminated milk bread
Butter, honey & ash

95

Always on the table

Japanese mustard
seasoned with
hibiscus & miso
+
Emberlin Hot Sauce

Lunch

Lunch service will begin
on November 2

Restaurant Manager
Lukas Jaktlund

Head Chef
Christian Ekman

GRILL

MEAT & POULTRY		FISH & SHELLFISH	
Lamb rack (AUS)	385	Turbot fillet (NOR)	580
Dry-aged Ibérico pork chop (ESP)	345	Lobster, ½ or 1/1 (CAN)	780/1245
Butterflied chicken, ½ or 1/1 (FRA)	325/540	Salmon fillet (NOR)	245
Pepper & honey-glazed duck breast (FRA)	645	Sea bass (ESP)	395
Chicken "paillard" (FRA)	255		
Deboned quail (FRA)	375		
Selected by Master Butcher Benny Granqvist in Linköping			
Ribeye (SWE)	620		
Sirloin (SWE)	620		

SIDES

Buttered seasonal vegetables	95	Green salad, crudités & sudachinette	75
Nishiki rice, melted butter, vinegar & roasted onion	50	French fries	55
Cévennes onion gratin, parmesan & lemon	90	Crispy onion rings	50
Baked fresh garlic, thyme & rosemary	45	Baked potato, salted French butter, sour cream & chives	70
Crispy potato "Emberlin"	85	Tomato & sweet onion salad, ranch dressing	75
"Pommes Anna"	85	Haricots verts & sugar snap peas, truffle vinaigrette	125
Creamed spinach, nutmeg & lemon zest	90	Potato gratin	95
Hasselback potato, cream cheese & browned butter	65	"Caesar Salad"	65

SAUCES

Jalapeño hollandaise	55	Béarnaise	55
Beurre blanc, chives	50	Whipped browned butter, white soy	45
Maitre d'hôtel butter	45	Bordelaise	60
Caramelised onion BBQ	45	Chimichurri	45
Truffel jus périgourdine	95	Sauce vin jaune (homage restaurant Frantzén)	85
Cream sauce, five types of pepper & Japanese mustard	55		

ICE CREAM & SORBET

MATCHA SOFT SERVE White chocolate, green tea & chocolate sprinkles	140	FROZEN MARSHMALLOW Lemongrass, verbena & sesame	115
"ICE CREAM BOAT" Raspberry & liquorice	125	THE PINEAPPLE Pineapple sorbet, ginger & mint	185
FROZEN YOGHURT Pistachio, almond & citrus condiment	155	COOKIES & CREAM Peanut & rum raisin	160
SICHUAN PEPPER ICE CREAM Chewy strawberries, candied pepper & white chocolate	95		

PRODUCE

MEAT ON THE BONE

CLUB STEAK, GERMANY (2 PERS) Dry-aged for 10 weeks	1295
PORTERHOUSE, SWEDEN (2–3 PERS) Dry-aged for 4 weeks	2150
CÔTE DE BŒUF, IRELAND (2 PERS) Wagyu, dry-aged for 6 weeks	2995
CLUB STEAK, IRELAND (2 PERS) Irish Moiled, dry-aged for 7 weeks	1990
T-BONE STEAK, SCOTLAND (2 PERS) Dry-aged for 6 weeks	1995
CÔTE DE BŒUF, SWEDEN (2 PERS) Dry-aged for 5 weeks	2245
CLUB STEAK, SPAIN (2 PERS) Miguel Vergara, Black Angus, dry-aged for 5 weeks	2220
TOMAHAWK, AUSTRALIA (2–3 PERS) Wagyu A5, BMS 8+	3285

BONELESS MEAT

RIBEYE, USA (1 PERS) Creekstone Farms Prime	855
SIRLOIN, SWEDEN (1 PERS) SRB, dry-aged for 17 weeks	755
KAGOSHIMA, JAPAN (100 G) Wagyu A5, BMS 10–12	475

FISH & SHELLFISH

MONKFISH FILLET, NORWAY	385
WHOLE TURBOT ON THE BONE, NORWAY (2–3 PERS) Hung for 2–3 days	2150
HAND-DIVED SCALLOP, NORWAY (PRICE PER PIECE)	270
LANGOUSTINE, NORWAY (PRICE PER PIECE)	350
KING CRAB, NORWAY (100 G)	550

