

Social dining at Paul Taylor Lanthandel

Come to PTL and enjoy some great food and drinks in a social dining setting with us. Dishes will arrive a few at a time allowing you to share around the table in the ultimate communal dining environment.

Dishes are inspired by the cultures, techniques and flavours of the world but created from the best produce we can get our hands on from our Swedish, organic farmers, fishermen and innovators.

SAVOURY	Upcycled bread (p/person)	40
	House charcuterie	110 / 210
	Cheese	95 / 180
	Olives	55
	Gigas oyster* "chef choice"	55
	Croustade, lumpfish roe, smoked sour cream, chives	50
	Beetroot "bresaola", Wrångebäck, raspberry	95
	Johannas salad, Swedish "nouc cham", walnuts	85
	Poached onion, elderflower curd + licorice	95
	Truffle + parmesean falafel, lovage + yoghurt	110
	Hällestad mushroom "omelette", curry, za'atar potatoes, sesame	125
	Blue mussels, cabbage, chermoula	125
	Lamb tagine "Casablanca", yoghurt	185
	Gröna Hagar beef, Cafe de Paris, smoked chili, red wine jus	190
SWEET	Poached pear, lilac sabayonne, lovage, miso	110
	Basque cheesecake, whipped cream, last years berries	105
	Chocolate truffle	30

Allergens? Ask your server.

* Oysters can cause allergic reactions in some cases

** May contain shot