

Björn Frantzén, Chef Patron

Jim Lofdahl, Head Chef

# FRANTZÉN'S KITCHEN

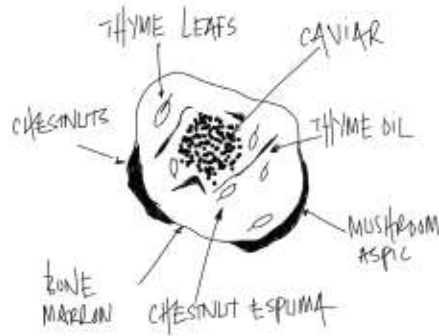
Sheung Wan | HONG KONG

Let's connect  
**STAY IN TOUCH**

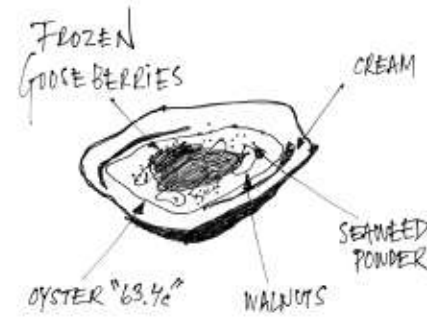
frantzenskitchen.com  
@frantzenskitchen  
#frantzenskitchen

A 10% service charge will be added to your final bill.

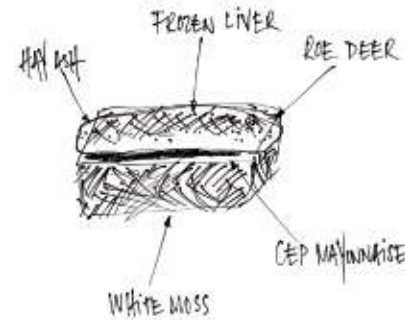
## SNACKS



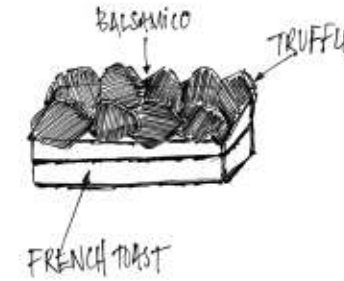
**BONE MARROW:** Herring caviar, chestnut & thyme. 95



**POACHED OYSTER "63.4C"** frozen gooseberry, seaweed powder, walnut & Hernö gin. 85

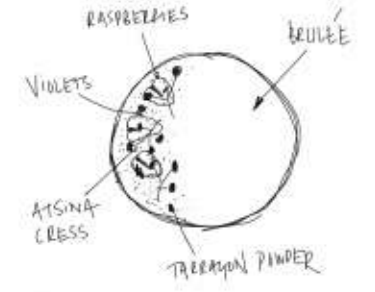


**"SWEDISH SUSHI"** crispy lichen, roe deer, cep mayonnaise & foie gras. 80



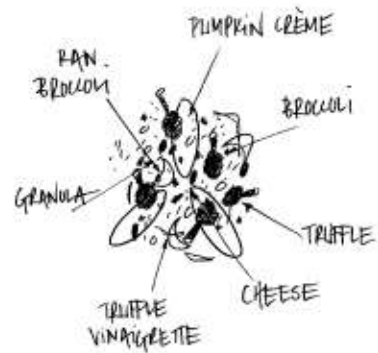
**FRENCH TOAST** seasonal truffle, balsamic vinegar, aged cheese & truffle tea. 125

## THE FINISH

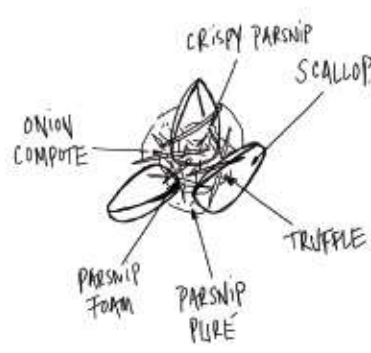


**RASPBERRY & LIQUORICE CREAM BRULÉE** crystalized violet & tarragon. 95

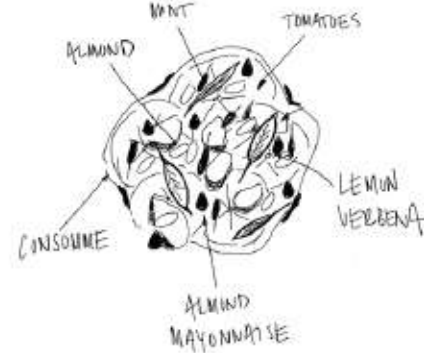
## TO BEGIN



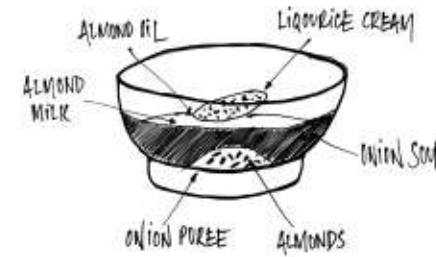
**PUMPKIN, BROCCOLI, TRUFFLE** pumpkin & hazelnut granola, truffle vinaigrette & västerbotten cheese. 180



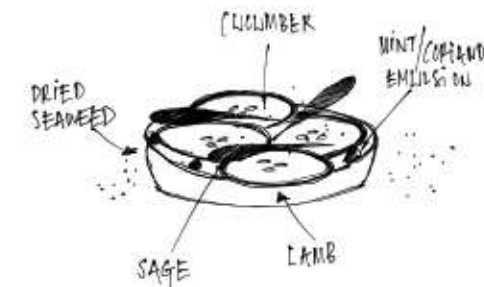
**SEA OF JAPAN ROASTED SCALLOP** fermented parsnip purée & stewed onion. 255



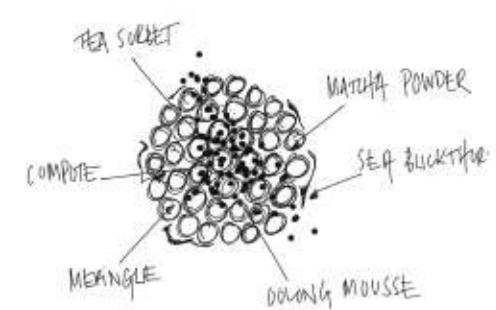
**COLD POACHED KING CRAB** with tomato & peach "ceviche", black pepper, almond emulsion, wasabi & ginger. 235



**VELOUTÉ** white onion, liquorice & smoked Marcona almond. 140

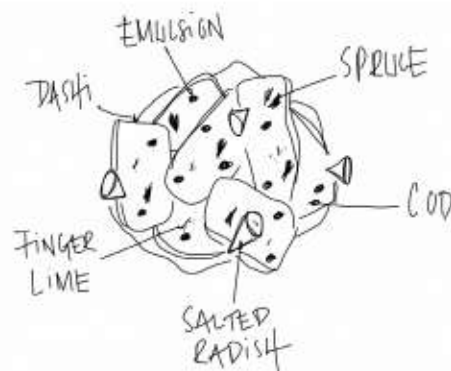


**TARTARE OF TE MANA LAMB** black garlic, cucumber & pistou. 225

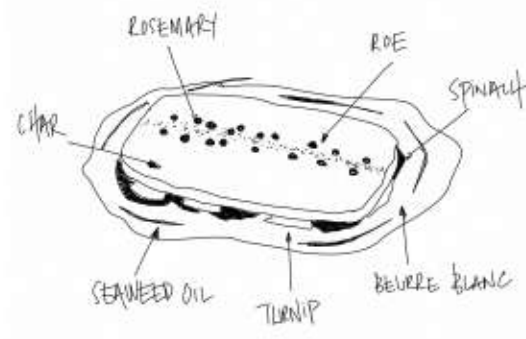


**MATCHA GREEN TEA SORBET** oolong mousse, mandarin compote, cloudberry & earl grey granita, meringue & sea buckthorn oil. 115

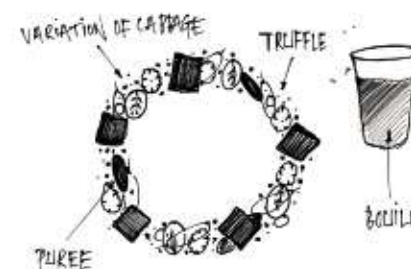
## CONTINUED



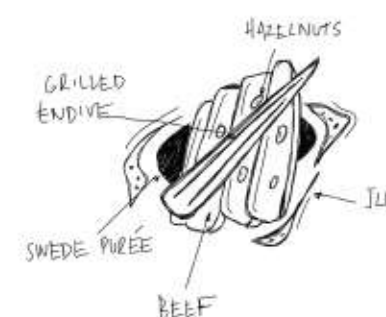
**BAKED NORTH ATLANTIC COD,** yuzu kosho emulsion, fingerlime, pickled daikon & dashi. 245



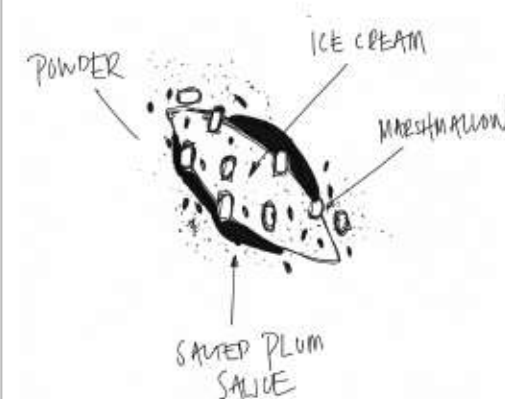
**ARCTIC CHAR** goat beurre blanc, rosemary, trout roe, pickled turnip & seaweed. 255



**"HOT-POT"** venison, variation of cabbages, cauliflower bouillon & truffle. 255



**DRY AGED RUBIA GALLEGA BEEF** sirloin, brown butter- & rowanberry caper jus, grilled endive & hazelnut. 295



**TOASTED SESAME ICE CREAM** grilled marshmallow & salted plum sauce. 125