

## SALT

<b>SASHIMIKOCKENS VAL</b> - halv/hel	195/335
<b>OSTRON</b> - yuzumignonette, grön chili, citron	50
<b>EDAMAME</b> - wasabi, sesam	60
<b>LAX</b> - tartar, jalapeño, forellrom, rättika	205
<b>HUMMER</b> - taco, ananas, shiso, shishimi	250
<b>HAMACHI</b> - crispy rice, avruga, wasabi, yuzusoja	190
<b>OXRYGG</b> - råbiff, ingefära, rosélök, furikake	195
<b>LÖJROM</b> - nudlar, sudachi, smetana, dill	235
<b>SKOGSSVAMP</b> - dumpling, tryffel, nashipäron	185
<b>ASC RÄKA</b> - tempura, chili-vitlök, grön sparris, citron	185
<b>REGNBÅGE</b> - sake no sakana, avrugakaviar, tare, spenat	210
<b>RÅDJUR</b> - tartar, äpple, sanshopeppar, kålrabbi	205
<b>BLACK COD</b> - gratinée, den-miso, ingefära	215
<b>FLÄSKSIDA</b> - bao, kimchi, hoi sin, koriander	180
<b>LAMM</b> - kushiyaki, guchujang, gomadare, gurka	190

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**OMAKASE** — Avsmakningsmeny 950 P.P

“KÖKSMÄSTARENS VAL”

När du väljer vår avsmakningsmeny tillsammans med utvalt dryckespaket kan du bara luta dig tillbaka och njuta av Miss Voon i full kraft

DRYCKESPAKET- utvalt av vår sommelier 695

DRYCKESPAKET- exklusiva utval av vår sommelier 1095

DRYCKESPAKET- alkoholfritt 495

## SÖTT

<b>CHOKLAD</b> - fondant, körsbär, thaibasilikaglass	145
<b>RABARBER</b> - cheesecake, sanchopeppar, litchi, shiso	140
<b>MANGO</b> - tearamis, matcha, passionsfrukt	130
<b>GRAND DESSERT</b> rek. 4 personer	495
<b>GLASS / SORBET / MOCHI ICE</b>	50

## MERCH

<b>SIGNERAD KOKBOK</b> - Jonas Svenssons kök	295
<b>RIVJÄRN</b> - Orrefors	349
<b>KRYDDOR</b> - MISS VOON/GOMA/INDIA'S	80
<b>COMBO</b> - Bok, rivjärn & kryddkit med 3 st kryddburar	850

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Allergier? Inga problem – vi guidar dig gärna.

# MISS VOON



Vi serverar filtrerat premiumvatten från Nordaq och med varje beställning kolsyrat vatten går 20 kr oavkortat till Läkare utan gränser.

## SAVOURY

<b>SASHIMI CHEF'S CHOICE</b> – half/full	195/335
<b>OYSTER</b> – yuzu mignonette, green chili, lemon	50
<b>EDAMAME</b> – wasabi, sesame	60
<b>SALMON</b> – tartare, jalapeño, trout roe, radish	205
<b>LOBSTER</b> – taco, pineapple, shiso, shishimi	250
<b>HAMACHI</b> – crispy rice, avruga, wasabi, yuzu soy	190
<b>BEEF SIRLOIN</b> – tartare, ginger, pink onion, furikake	195
<b>VENDACE ROE</b> – noodles, sudachi, smetana, dill	235
<b>MUSHROOM</b> – dumpling, truffle, nashi pear	185
<b>ASC SHRIMP</b> – tempura, chili-garlic, green asparagus, lemon	185
<b>RAINBOW TROUT</b> – sake no sakana, avruga caviar, tare, spinach	210
<b>VENISON</b> – tartare, apple, sansho pepper, kohlrabi	205
<b>BLACK COD</b> – gratinée, den-miso, ginger	215
<b>PORK BELLY</b> – bao, kimchi, hoisin, coriander	180
<b>LAMB</b> – kushiyaki, gochujang, gomadare, cucumber	190

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**OMAKASE** — Tasting Menu 950 P.P

“CHEF'S CHOICE”

When you choose our tasting menu along with a selected beverage package, you can simply sit back and enjoy Miss Voon to the fullest.

BEVERAGE PACKAGE - selected by our sommelier	695
BEVERAGE PACKAGE - exclusive selection by our sommelier	1095
BEVERAGE PACKAGE - non-alcoholic	495

## SWEET

<b>CHOCOLATE</b> - fondant, cherries, Thai basil ice cream	145
<b>RHUBARB</b> – cheesecake, sansho pepper, lychee, shiso	140
<b>MANGO</b> - tearamis, matcha, passion fruit	130
<b>GRAND DESSERT</b> recommended for 4 people	495
<b>ICE CREAM / SORBET / MOCHI ICE</b>	50

## MERCH

<b>SIGNED COOKBOOK</b> – Jonas Svensson's Kitchen	295
<b>GRATER</b> – Orrefors	349
<b>SPICES</b> – MISS VOON/GOMA/INDIA'S	80
<b>COMBO</b> – Book, grater & spice kit with 3 spice jars	850

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Allergies? No problem – we're happy to guide you.

# MISS VOON



We serve filtered premium water from Nordaq, and with every order of sparkling water, 20 SEK is donated in full to Doctors Without Borders.