

SALT

SASHIMIKOCKENS VAL - halv/hel	195/325
OSTRON - yuzumignonette, grön chili, citron	50
EDAMAME - wasabi, sesam	55
LAX - tartar, jalapeño, forellrom, rättika	195
HUMMER - taco, ananas, shiso, shishimi	240
HAMACHI - crispy rice, avruga, wasabi, yuzusoja	180
OXRYGG - råbiff, ingefära, rosélök, furikake	185
LÖJROM - nudlar, sudachi, smetana, dill	220
SKOGSSVAMP - dumpling, tryffel, nashipäron	180
ASC RÄKA - tempura, chili-vitlök, grön sparris, citron	170
REGNBÅGE - sake no sakana, avrugakaviar, tare, spenat	190
RÅDJUR - tartar, äpple, sanshopeppar, kålrabbi	195
BLACK COD - gratinée, den-miso, ingefära	215
FLÄSKSIDA - bao, kimchi, hoi sin, koriander	175
LAMM - kushiyaki, guchujang, gomadare, gurka	180

OMAKASE — Avsmakningsmeny 895 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

CHOKLAD - fondant, körsbär, thaibasilikaglass	140
RABARBER - cheesecake, sanchopeppar, litchi, shiso	135
MANGO - tearamis, matcha, passionsfrukt	130
GRAND DESSERT rek. 4 personer	495
GLASS / SORBET / MOCHI ICE	45

MERCH

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

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

SASHIMI CHEF'S CHOICE – half/full	195/325
OYSTER – yuzu mignonette, green chili, lemon	50
EDAMAME – wasabi, sesame	55
SALMON – tartare, jalapeño, trout roe, radish	195
LOBSTER – taco, pineapple, shiso, shishimi	240
HAMACHI – crispy rice, avruga, wasabi, yuzu soy	180
BEEF SIRLOIN – tartare, ginger, pink onion, furikake	185
VENDACE ROE – noodles, sudachi, smetana, dill	220
MUSHROOM – dumpling, truffle, nashi pear	180
ASC SHRIMP – tempura, chili-garlic, green asparagus, lemon	170
RAINBOW TROUT – sake no sakana, avruga caviar, tare, spinach	190
VENISON – tartare, apple, sansho pepper, kohlrabi	195
BLACK COD – gratinée, den-miso, ginger	215
PORK BELLY – bao, kimchi, hoisin, coriander	175
LAMB – kushiyaki, gochujang, gomadare, cucumber	180

OMAKASE — Tasting Menu 895 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

CHOCOLATE - fondant, cherries, Thai basil ice cream	140
RHUBARB – cheesecake, sansho pepper, lychee, shiso	135
MANGO - tearamis, matcha, passion fruit	130
GRAND DESSERT recommended for 4 people	495
ICE CREAM / SORBET / MOCHI ICE	45

MERCH

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

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.