

SALT

SASHIMIKOCKENS VAL – halv/hel	195/335
OSTRON – yuzumignonette, grön chili, citron	50
EDAMAME – wasabi, sesam	60
LAX – tartar, jalapeño, forellrom, rättika	205
HUMMER – taco, ananas, shiso, shishimi	250
HAMACHI – new style sashimi, tryffel, yuzusoja	190
PUMPA – tempura, tentsuyu, shiitake, bella verde	185
OXRYGG – råbiff, tosazu, rosélök, kimchi	195
LÖJROM – nudlar, sudachi, smetana, dill	235
SKOGSSVAMP – dumpling, tryffel, nashipäron	185
REGNBÅGE – sake no sakana, avrugakaviar, tare, spenat	210
REN – tartar, äpple, sanshopenpar, kålrabbi	205
BLACK COD – gratinée, den-miso, ingefära	215
ANKA – confit, peking pannkaka, hoisin, vårlök	195
KALVENTRECÔTE – yakiniku, lardo, koriander, mandel	225

OMAKASE — Sjurättersmeny 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

CHOKLAD — fondant, körsbär, thaibasilikaglass	145
SVARTA VINBÄR — roll cake, vit choklad, matchaglass	140
PLOMMON — crème brulée, citrongräs, cashewnöt, sesam	135
GLASS / SORBET	50
MOCHI ICE	50

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	195/335
OYSTERS – yuzu mignonette, green chili, lemon	50
EDAMAME – wasabi, sesame	60
SALMON – tartar, jalapeño, trout roe, radish	205
LOBSTER – taco, pineapple, shiso, shishimi	250
HAMACHI – new style sashimi, truffle, yuzu soy	190
PUMPKIN – tempura, tentsuyu, shiitake, bella verde	185
BEEF SIRLOIN – tartar, tosazu, rosé onion, kimchi	195
SWEDISH CAVIAR – noodles, sudachi, smetana, dill	235
MUSHROOM – dumpling, truffle, nashi pear	185
RAINBOW TROUT – sake no sakana, avruga caviar, tare, spinach	210
REINDEER – tartar, apple, sansho pepper, kohlrabi	205
BLACK COD – gratinée, den-miso, ginger	215
DUCK – confit, peking pancake, hoisin, spring onion	195
VEAL ENTRECÔTE – yakiniku, lardo, coriander, almond	225

OMAKASE — Seven-Course Menu

950 P.P

“CHEF'S CHOICE”

When you choose our tasting menu along with a selected beverage package, you can just sit back and enjoy Miss Voon at full force.

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

SWEET

CHOCOLATE — fondant, cherry, thai basil ice cream	145
BLACK CURRANT — roll cake, white chocolate, matcha ice cream	140
PLUM — crème brûlée, lemongrass, cashew, sesame	135
ICE CREAM / SORBET	50
MOCHI ICE	50

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 pcs of spiceboxes	850

Allergies? No problem – we are happy to guide you.

MISS VOON



We serve filtered premium water from Nordaq, and with every order of sparkling water, 20 SEK goes directly to Doctors Without Borders.