

SALT

SASHIMIKOCKENS VAL — halv/hel	195/325
OSTRON — yuzumignonette, grön chili, citron	50
EDAMAME — yuzusalt	55
LAX — tartar, jalapeño, forellrom, rättika	195
HUMMER — taco, ananas, shiso, shichimi	240
HAMACHI — new style sashimi, tryffel, yuzusoja	190
OXRYGG — råbiff, tosazu, rosélök, kimchi	185
LANTÄGG — pocherat, kantarell, tryffelpozzu, edamame	180
HAVSABBORRE — robata, avrugakaviar, söt basilika	195
BLACK COD — gratinée, den-miso, ingefärsskott	215
ANKA — confit, pekingpannkaka, hoisin, vårlök	195
KALVENTRECÔTE — yakiniku, lardo, koriander, mandel	210

OMAKASE — Sjurättersmeny 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

PERSIKA — japansk cheesecake, hallon, pistagenöt	135
JORDGUBBE —fondant, matcha, vit choklad, tapioka	130
ANANAS — crème brûlée, citrongräs, baiju, kokossorbet	135
GLASS / SORBET	45
MOCHI ICE	45

DRYCK

URVAL AV SIGNATURCOCKTAILS 175

ALL HAIL THE KING — buttered botran rum, lime, coconut bitters

PASSION FIZZ — plymouth gin, kabosu sake, passionfuit, orgeat, yuzu, soda water

PINK KIMONO — norrbottens rhubarb pie, yuzu sake, rhubarb, cardamom, cava, soda

RASPBERRY CHEESECAKE— absolut vodka, raspberry, vanilla, biscoff, hibiscus, milk (clarified), cream cheese foam

Vi har massor av dryck att erbjuda – säg bara till om du vill se hela listan

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.

SAUVORY

SASHIMI CHEF'S SELECTION — half/whole	195/325
OYSTER — yuzu mignonette, green chili, lemon	50
EDAMAME — yuzu salt	55
SALMON — tartare, jalapeño, trout roe, radish	195
LOBSTER — taco, pineapple, shiso, shichimi	240
HAMACHI — new style sashimi, truffle, yuzu soy	190
SIRLOIN — tataki, tosazu, daikon, kimchi	185
FARM EGG — poached, chanterelle, truffle ponzu, edamame	180
SEA BASS — robata, avruga caviar, sweet basil	195
BLACK COD — gratinée, den-miso, ginger	215
DUCK — confit, mandarin pancake, hoisin, scallions	195
VEAL ENTRECÔTE — yakiniku, lardo, coriander, almond	210

OMAKASE — Seven-course tasting menu 895 P.P

"CHEF'S CHOICE" By selecting our tasting menu paired with a curated drink package, you can relax and fully experience the essence of Miss Voon.

DRINK PACKAGE - curated by our sommelier	695
DRINK PACKAGE - premium selection by our sommelier	1095
DRINK PACKAGE - alcohol-free	495

SWEET

PEACH — Japanese cheesecake, raspberry, pistachio	135
STRAWBERRY — fondant, matcha, white chocolate, tapioca	130
PINEAPPLE — crème brûlée, lemongrass, baijiu, coconut sorbet	135
ICE CREAM / SORBET	45
MOCHI ICE	45

DRINK

SIGNATURE COCKTAILS 175

ALL HAIL THE KING — buttered botran rum, lime, coconut bitters

PASSION FIZZ — plymouth gin, kabosu sake, passionfruit, orgeat, yuzu, soda water

PINK KIMONO — norrbottens rhubarb pie, yuzu sake, rhubarb, cardamom, cava, soda

RASPBERRY CHEESECAKE — absolut vodka, raspberry, vanilla, biscoff, hibiscus, milk (clarified), cream cheese foam

Looking for something else? We're happy to guide you through our full drink selection.

Allergies? Just let us know!

MISS VOON



We provide filtered premium water from Nordaq, and with each order of carbonated water, 20 SEK is donated directly to Doctors Without Borders.