

STUDIO
FRANTZÉN

RESTAURANT | BAR | ROOFTOP

The Frantzén book

*Buy a copy of the new book from 3 Michelin starred
Restaurant Frantzén in Stockholm.*

£70

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

EXPRESS LUNCH MENU

Served between 12-16.00 daily

<i>Fried tofu & sticky beetroots salad</i> goat cheese, wasabi dressing & walnuts (466kcal)	23
<i>Salmon tataki 'furikake'</i> avocado, cabbage salad, spring-onion & ponzu (530kcal)	37
<i>Studio Frantzén Caesar salad</i> guinea fowl, miso-togarashi, pine nuts & pork belly kakuni (1040kcal)	36
<i>Grilled baby chicken</i> sesame, spring onions & Japanese rice (635kcal)	34
<i>Veal minute & crispy shiso salad</i> fermented-Kampot-pepper jus, cep aioli, sake-braised maitake & Sichuan pepper oil (448kcal)	39
<i>The umami beefburger</i> truffle aioli, Emmenthal, umami glazed tomato, shiitake & shoestring fries (371kcal)	32
<i>Sirloin steak</i> whipped beef jus & soy butter, oyster mushrooms, chives & roasted Hasselback potato (678kcal)	53

Design of the menu cover by Emma Löfström

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg. bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 Cover Charge will be applied per person. VAT is charged at the applicable rate.