



## DINNER MENU

### Starters

#### **Jerusalem artichoke soup**

artichoke chips, fried smoked tofu and chives oil

#### **Carpaccio**

Lightly salted monkfish with fennel, dijon mustard, apple juice and shiso cress

#### **Salmon from Fröya**

Smoked on juniper and alder served with Kalix roe, Nobis dressing and fermented vegetables

#### **Fried Foie Gras sliders**

with fig marmalade, potato chips and pickled gherkin

### Main Courses

#### **Baked Beetroot**

Buckwheat salad, lukewarm tomato salad, puree of parsnip flavored with white truffle

#### **Grilled pike-perch**

Oyster mushroom, sautéed horseradish butter, salt-marinated cucumber and pickled mustard seeds

#### **Pan Fried duck breast**

Cherry vinegar baked shallots, deep fried kale and pepper cheese flavored coulis with mushroom soy

#### **Lemon and black pepper baked veal Sirloin**

roasted cauliflower, with a sauce of truffle butter cooked chive and an almond potato puree

### Desserts

#### **Candied popcorn**

salty almonds, vanilla ice cream, raspberry marshmallows and condensed milk

#### **Crème brûlée**

Flavored with rosemary served with a sorbet of green apple and pomegranate

#### **Chocolate terrine**

3 layers (brownie, Manjari chocolate and milk chocolate) served with raspberry marmalade and yellow carrot roasted of raw sugar

625 SEK/PERSON EXCL. VAT



### **Wine packages Small**

One glass of wine to the starter

One glass of wine with refill to the main course

Price: 210 SEK excl. VAT

### **Wine packages Medium**

One glass of wine to the starter

One glass of wine with refill to the main course

One glass of wine to the dessert

Price: 275SEK excl. VAT

### **Wine packages Large**

One glass of sparkling wine

One glass of wine to the starter

One glass of wine with refill to the main course

One glass of wine to the dessert

Price: 345SEK excl. VAT