

BANQUET MENU

MENU 1 - 871^{KR}

Wine pairing 628^{KR}

MOUSSELINE

On Pike-perch from Lake Mälaren, dill-pickled radish,
fennel aioli with spicy seafood broth
Martin Códax Albariño, Rias Baixas, Spain

RAINBOW TROUT

Pumpkin variation, chili, trout roe, kale, beurre blanc
August Kessler, Lorch Riesling, Rheingau, Italy

TART OF AUTUMN APPLES

Cardamom ice cream, roasted almonds, calvados caramel
Frescobaldi, Pomino Vinsanto, Tuscany, Italy

MENU 3 - 892^{KR}

Wine pairing 508^{KR}

LÖJROM (BLEAK ROE)

Raw potato rösti, red onion, sour cream, chives, lemon
NV Henriot Souverain Brut, Champagne, France

OXFILÉ TOURNEDOS

Onion and porcini-filled potato dumpling, Jerusalem
artichoke, silver onion, vinegar sauce
Piccini, Sasso al Poggio, Tuscany, Italy

CRÈME BRÛLÉE

Tahitian vanilla
Tokaj-Hétszölő, Tokaji Aszu 5 Puttonyos,
Eszak Magyarország, Hungary

MENU 5 - 888^{KR}

Wine pairing 608^{KR}

CITRUS-CURED HALIBUT

Jalapeño, green grapes, fried corn, yellow tomato vinaigrette
Mehrlein, Gentleman Riesling, Rheingau, Germany

SPICED ROASTED VENISON TENDERLOIN

Mushroom croquette, variation of beetroot,
Jerusalem artichoke purée, truffle sauce
Louis M Martini, Cabernet Sauvignon, California, USA

PAVLOVA

Passion fruit curd, raspberries, lightly whipped cream
Rabl, Grüner Veltliner Eiswien, Kamptal, Austria

MENU 2 - 880^{KR}

Wine pairing 540^{KR}

TARTAR OF SPICED VENISON

Västerbotten cheese, pickled parsley root, fried kale, herb salad
Lemberg, Pinot Noir, Tullbagh, South Africa

LIGHTLY CURED HALIBUT

Chanterelles, leek, duchess potatoes, champagne butter sauce
Trenel Bourgogne, Chardonnay, Bourgogne, France

VANILLA PANNA COTTA

Spritzed cloudberries and milk sorbet on a crispy waffle
Tokaj-Hétszölő, Tokaji Aszu 5 Puttonyos,
Eszak Magyarország, Hungary

MENU 4 - 790^{KR}

Wine pairing 524^{KR}

BURRATA

Peach, pistachio, red chili, kale compote
Viñas Murillo, Verdejo, Capirete Selección, Rueda, Spain

SWEDISH POTATO DUMPLINGS

Filled with onion & porcini mushrooms, pickled chanterelles,
buttered mushroom broth, Jerusalem artichoke, truffle
Rocca Guicciarda Chianti Classico Riserva, Tuscany, Italy

ROASTED ALMOND CAKE

Cloudberries, Flaggpunsch (Swedish liqueur),
vanilla ice cream, Marcona almonds
Tokaj-Hétszölő, Tokaji Aszu 5 Puttonyos,
Eszak Magyarország, Hungary

About our menus

This menu is valid between
2024-09-01 and 2025-01-31.

All prices are excluding VAT.

The wine pairing is based on 1 glass for the starter, 1^{1/2}
glasses for the main course, and 6cl of dessert wine.

Coffee/tea is included in all menus.

If you have your own preferences regarding the above
menus or wish for other wine suggestions, we are happy
to help you with that. Of course, we also take into
account any reported dietary restrictions.

We reserve the right to make changes regarding
prices and content.