

BANQUET MENU

MENU 1 - 871^{KR}

Wine pairing 543^{KR}

SUGER-CURED SALMON FROM FAROE ISLANDS

Apple, horseradish, browned butter & cress
Viñas Murillo, Verdejo, Capirete Selección, Rueda, Spain

CURED SKREI COD LOIN

Spinach, leek, Duchess potatoes & Champagne sauce
Domaine de Biéville, Chablis, Bourgogne, France

WINTER APPLE

Baked in cider and Calvados, warm cardamom caramel,
vanilla ice cream & roasted almonds
Frescobaldi, Pomino Vinsanto, Tuscany, Italy

MENU 3 - 892^{KR}

Wine pairing 489^{KR}

LÖJROM (BLEAK ROE)

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

OXFILÉ TOURNEDES

Braised onion, mushroom butter, Västerbotten cheese rösti,
browned butter & port wine vinaigrette
Piccini, Sasso al Poggio, Tuscany, Italy

CRÈME BRÛLÉE

Flavored with coffee & vanilla
Garonelles, Sauternes, Bordeaux, France

MENU 5 - 888^{KR}

Wine pairing 554^{KR}

LOBSTER SOUP

Mousseline of scallop, herb oil, dill, raw & pickled fennel
Mehrlein, Gentleman Riesling, Rheingau, Germany

SPICED ROASTED VENISON TENDERLOIN

Fried oxtail, winter truffle, Brussels sprouts, black currants,
potato gratin & Madeira sauce
Michele, Chiarlo, Il Principe, Nebbiolo Langhe,
Piedmont, Italy

PAVLOVA

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

MENU 2 - 880^{KR}

Wine pairing 522^{KR}

BEEF TENDERLOIN TARTARE

Cream cheese, wild garlic capers, rutabaga & chives
Gravelly Ford, Pinot noir, California, USA

BAKED RAINBOW TROUT

Winter apple, kohlrabi, gnocchi, oyster & horseradish cream
Martin Códax Albariño, Rias Baixas, Spain

ROASTED ALMOND CAKE

Yogurt sorbet, blueberries, Marcona almonds
& rosemary caramel sauce
Tokaj-Hétszölő, Tokaji Aszu 5 Puttonyos,
Eszak Magyarország, Hungary

MENU 4 - 790^{KR}

Wine pairing 550^{KR}

FRIED MUSHROOM DUXELLE

Mushroom broth, Jerusalem artichoke & gochugaru
Grüner Veltiner Wienvertel, DAC eco, Austria

VRETA YELLOW PEA

Fried with seasonal mushrooms, variations of pumpkin,
chili, kale & browned butter
Rocca Guicciarda Chianti Classico Riserva, Tuscany, Italy

PANNA COTTA

Meringue, raspberry sorbet & licorice caramel
Rabl, Grüner Veltliner Eiswien, Kamptal, Austria

About our menus

This menu is valid between
2024-09-01 and 2025-08-31.

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.