

BANQUET MENU

MENU 1 - 879^{KR}

Wine pairing 525^{KR}

LIGHTLY PICKLED SALMON

winter apple, horseradish, roasted rusk & trout roe
Mehrlein, Gentleman Riesling, Rheingau, Germany

BAKED COD LOIN

seafood sauce, chorizo & variety of pumpkin
Domaine de Biéville, Chablis, Bourgogne, France

BAKED CHOCOLATE

balsamic vinegar, raspberries & coffee ice cream
Idunn Wine, Rålunda Drottning, blueberries & raspberries,
Sweden

MENU 3 - 900^{KR}

Wine pairing 604^{KR}

LÖJROM (BLEAK ROE)

potato cake, red onion, sour cream, chives & lemon
NV Henriot Souverain Brut, Champagne, France

OXFILÉ TOURNEOS

jerusalem artichoke, pickled endive, lacinato kale,
red wine sauce & pommes Anna
Louis M Martini, Cabernet Sauvignon, Alexander Valley, USA

CRÈME BRÛLÉE

Haut Bergerac L'îlot, Sauternes, Bordeaux, France

MENU 5 - 995^{KR}

Wine pairing 570^{KR}

SCALLOP MOUSSELINE

jalapeño, cauliflower, cucumber & seafood dashi
Domaine La Croix St-Laurent, Sancerre, Loire, France

SPICED ROASTED VENISON

rösti, salsify, Brussels sprouts, Västerbotten croquette, juniper
& red wine shy
Carodorum, Selección Especial Reserva, Toro, Spain

PAVLOVA

passion fruit curd, raspberries & lightly whipped cream
Fabio Perrone, Moscato d'Asti, Piemonte, Italy

MENU 2 - 888^{KR}

Wine pairing 510^{KR}

VENISON TARTAR

smoked mayonnaise, pickled egg yolk, fried & pickled onion
Roberto Sarotto, Lautus Langhe Rosso, Piemonte, Italy

BAKED CHAR

chanterelles, spinach, white wine sauce & pommes duchesse
with Västerbotten cheese
Trenel, Bourgogne Chardonnay, France

VANILLA PANNA COTTA

spirited cherries, yogurt ice cream & crispy waffle
Soellner, Sweet Riesling, Wagram, Austria

MENU 4 - 795^{KR}

Wine pairing 521^{KR}

JERUSALEM ARTICHOKE PARFAIT

pickled chanterelles, Västerbotten cheese, hazelnuts & truffles
Soellner, Toni, Grüner Veltliner, Wagram, Austria

CABBAGE ROLLS

autumn mushrooms, Gotland lentils, svecia & apple
Rolet, Arbois Rouge, Jura, France

ROASTED ALMOND CAKE

cloudberries, salted almonds & browned butter ice cream
Royal Tokaji, Blue Label, 5 Puttonyos, Hungary

About our menus

This menu is valid between
2025-09-01 and 2025-12-31.

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 assist. Of course, we also take into account any
reported dietary restrictions.

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