**BANQUET MENU**

**MENU 1**
819 KR
**WINE PACKAGE 462 KR**

**ARTIC CHAR FILLED WITH SCALLOP**
Spicy carrot salad, beurre blanc, potato crisps
Rully les Chloix Chardonnay Bourgogne France

**PLAICE**
Lobster croquette, langoustine sauce, radish, grilled fennel, mashed potatoes
2018 Michael David Chardonnay Lodi USA

**CRÈME AU CITRON**
Berry compote, chocolate crumble
2016 Ojai Kick on Ranch Riesling, Santa Barbara, USA

**MENU 2**
819 KR
**WINE PACKAGE 478 KR**

**ASPARAGUS SOUP**
Poached egg, trout roe, grilled asparagus
Nast Grüner Veltliner Langenlois, Kamptal Austria

**BAKED HALLIBUT**
Jamón Iberico crisps, Västerås cucumber, variation of roe, crème double, new potatoes
2014 Lemberg Pinot Noir, Western Cape, South Africa

**CHEESECAKE**
Blueberry, coconut
Delas Muscat Beaumes de Venise, Rhône, France

**MENU 3**
825 KR
**WINE PACKAGE 543 KR**

**SALT CURED BEEF CARPACCIO**
Blue cheese croquette, pickled mustard seeds, herb crème, shiso mix
Freakshow Zinfandel, California USA

**FILLET OF VEAL**
Baked zucchini, cabbage & shiitake dumpling, veal gravy, garlic roasted potatoes
2014 Lemberg Spencer Pinotage, Western Cape, South Africa

**Rhubarb Tarte**
Vanilla mousse
2013 Blaxta Ice Wine, Södermanland, Sweden

**MENU 4**
764 KR
**WINE PACKAGE 469 KR**

**WHITE ASPARAGUS**
Pickled primeurs, ramson crème, rye bread crunch
Von Buhl Riesling, Pfalz Germany

**CELERIAC CANNELLONI**
Mushroom duxelle, herb salad, seed mix, vegan red wine sauce
2014 Lemberg Pinot Noir, Western Cape, South Africa

**PAVLOVA**
Passion fruit’s curd, raspberry, whipped cream
Moscato d’Asti, Italy

**MENU 5**
860 KR
**WINE PACKAGE 497 KR**

**KALIX BLEAK ROE**
Hash brown, chives, red onion, lemon, smetana
2014 Chablis Noëme Vernaur, Bourgogne France

**BEEF TOURNEADOS**
Grilled asparagus, celeriac purée, chervil salad, roasted garlic gravy, phyllo rolls, pommes fondant
Chasing Lions Cabernet Sauvignon, California USA

**CRÈME BRÛLÉE**
Bourbon vanilla
2008 Tokaj Hétszöld Tokaji Aszú 5 Puttonyos, Ungern

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This menu is valid between 2021-04-01 - 2021-08-31.

Coffee/Tea is included in the menu price.

Prices above are inclusive of VAT & per person.
We reserve the right to make changes in the menus, wine packages and prices in 2021.

If you wish to create your own menu from the above menus or other wine suggestions, please contact us and we will gladly help. The wine packages includes 1 glass with the starter, 1.5 glasses to the main course & 6 el dessert wine.