**BANQUET MENU**

**MENU A**
819 KR

**WINE PACKAGE 488 KR**

**HALIBUT CEVICHE**
Beet crème, herbs, kumquats, flatbread crisps
Von Buhl Riesling Pfalz Germany

**VENISON STEAK**
Pumpkin crème, mushroom duxelle, beets, venison gravy, avela potatoes
2014 Lemberg Pinot Noir, Western Cape, South Africa

**COCHOLATE PASTRY**
Sea buckthorn compote, vanilla & almond parfait
2016 Cjal Kick on Ranch Rooling, Santa Barbara, USA

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**MENU C**
825 KR

**WINE PACKAGE 573 KR**

**DUCK LIVER TERRINE**
Deep fried celeriac, charred onion, apple gel, shiso mix, pistachio, sourdough bread
2002 Château Suduiraut Sauternes, Bordeaux, France (8 cl)

**FILLET OF VEAL**
Seasons truffle, thyme, spicy vegetables, beet crisps, squash purée, chocolate red wine sauce, roasted herb potatoes
2014 Lemberg Spencer Pinotage, Western Cape, South Africa

**ARTICHOKE CAKE**
Artichoke ice-cream, stout sauce, caramelized apple
2013 Blastra Ice Wine, Södermanland, Sweden

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**MENU E**
860 KR

**WINE PACKAGE 497 KR**

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

**BEEF TOURNEADOS**
Jalapeño croquette, salt baked beets, ortail sauce, acidic cabbage, goat cheese & potato gratin
Chasing Lions Cabernet Sauvignon, California USA

**CRÈME BRÛLÉE**
Bourbon vanilla
2008 Tokaj Hétzcsolo Tokaji Aszu 5 Puttonyos, Ungers

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This menu is valid between 2021-09-01 - 2022-01-31. Coffee/Tea is included in the menu price. 
Prices above are inclusive of VAT & per person. 
We reserve the right to change the menus, wine packages and prices in 2021/2022.
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 cl dessert wine.