

Please choose one of the menus for the whole table

Menu 695:-

Corn Bread - *Salted Butter*

Salchichon Iberico - *Cured Spanish Sausage*

Petit choux - *Trout Roe, Västerbotten Cheese & Lemon*

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Beef Tartar - *Lovage, Cured Egg Yolk & Horseradish*

Turbot - *Mussels, Smoked Butter, Thai Basil & Cauliflowercrème*

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Pear- *Poached Pear, Ginger, Punch Cream & Honey Sabayonne*

Menu 895:-

Corn Bread - *Salted Butter*

Salchichon Iberico - *Cured Spanish Sausage*

Petit choux - *Trout Roe, Västerbotten Cheese & Lemon*

Bleak Roe from Bay Of Bothnia - *Tartlet Of Dinkel, Gruyère,
Onion & Browned Butter*

Turbot - *Mussels, Smoked Butter, Thai Basil & Cauliflowercrème*

Caramelized apple - *Almond Cake, Browned Butter Mousse &
Almond Ice Cream*

Praline Signed By Karl Jungstedt

Exclusive Menu 1395:-

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Chef's choice menu

*The best ingredients we can find and feel to serve today.
A menu in six servings with what we prefer to eat and
praline after dessert.*

*The menu changes every week according to raw material,
season and mood.*

Unfortunately, this menu can not be adapted to vegetarians.

This menu is only served in our private rooms

Desired a wine packade?

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Copine 650 sek /pp

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Natural 750 sek /pp

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Premium 1250 sek /pp

*We put together a wine pairing based on what we have in
our wine cellar with combination with the food*