

Please choose one of the menus for the whole table

Menu 725:-

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*

Cod - *Grilled White Asparagus, Cockles, Basil, Pine Nuts &
Zucchini*

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Passion Fruit- *Passion Fruit Parfait, Caramel Sauce, Sponge Cake
& Basil Ice- Cream*

Menu 895:-

Corn Bread - *Salted Butter*

Salchichon Iberico - *Cured Spanish Sausage*

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

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

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

Chocolate - *Dark Chocolate Crèmeux, Caramel Ice Cream,
Buckwheat Crunchy & Tonka Bean*

Changes in the menu may occur

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.*

*Please Note that we are unable to accommodate any food
preferences on this Menu*

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This menu is only served in our private rooms

What will you drink for dinner?

* * *

*We have a large wine list that we are happy to guide you
through and recommend drinks for your dinner. You can find
the wine list on our website if you wish to pre-order your
wines.*

*Our Sommeliers at the restaurant will be happy to help you
select lovely bottled wines that suit the company and the menu
you choose.*

*Our wine list is a living document that is constantly updated and
wines are replaced.*