
MENUS 855:- /PP

Please choose between the following options for a starter, main course & dessert. Your choice Applies to the entire company

SNACKS

Corn Bread - *Whipped Brown Butter*
Salchichon Iberico - *Cured Spanish Sausage*
Petit Choux - *Trout Roe, Västerbotten Cheese & Lemon*

CHOOSE A STARTER

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

Yellowtail
*Cedrat Panaché, Ginger, Kosho on Meyer Lemon &
Roscoff Onion*

Bleak Roe
*Tartlet Of Dinkel, Svecia Cream, Onion Mousse &
Browned Butter*
(Add on 95:-)

CHOOSE A MAIN COURSE

Iberico
*Grilled Presa, Deep Fried Polenta, Jalapeño,
Broccoli & Roasted Chicken Jus t*

Turbot
*Leek, Grilled Butter Sauce, Blue Mussels,
Cauliflower & Thai Basil*

CHOOSE A DESSERT

Rhubarb
Clafoutis, Meringue & Burnt Rhubarb Ice Cream

Pain Perdu
Caramelized Brioche, Muscovado Ice Cream & Whiskey Sauce

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.

Changes in the menu may occur

Chef's Choice Menu

Exklusive Meny 1395:-

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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Please note this menu is only served for bookings in our chambre séparées and must be ordered no later than 7 days before arrival.



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