

Package menu

Starters

OYSTERS - FINES DE CLAIRE, NO3 - FRANCE

3 Naturals, shallots in cherry vinegar & lemon



BEETROOT CURED SALMON

Green pepper mayonnaise, golden beet, cucumber, soy vinaigrette & roasted rye bread



STEAK TARTARE

Dijon mayonnaise, pickled golden beet, beetroot chips, soy, pickled mustard seeds, cress & grated manchego cheese



ARANCINI

Parmesan mayonnaise, pickled silver onion, fried kale, grated parmesan & herb oil



SCALLOPS

Variation on pumpkin, buckwheat, olive oil & fried caper



Main courses

RISOTTO

Funnel chanterelles, Alp cheese, fried Brussel sprouts, thyme oil & grated truffle



FRIED RAINBOW TROUT FILET

Buttered broth, baked Swedish turnip, roe, fried parsley & dill oil



CONFIT DE CANARD

Variation of carrots, marinated belugalentils, kale & spicy duck gravy



SMASHED BURGER

Burger cheese, ketchup, mustard, mayonnaise, caramelized onions, pickles, fries & truffle dip



Pizzas

MARGARITA

Tomato sauce, buffalo mozzarella, fior di latte & basil



VEGE BIANCO

Basil pesto, buffalo mozzarella, parmesan, saltroasted sunflower seeds, olives & artichoke



CHANTERELLE

Sour cream, black pepper, Västerbotten cheese, chanterelles, pickled silver onion & chive



CAPRIOLO

Tomato sauce, fior di latte, cottage cheese, shrimps, whitefish roe, pickled red onion & basil



OUR KEBAB

Confit de canard, tomato sauce, parmesan, pickled jalapeno, pickled red onion, chili mayonnaise, chive, salad



PEPPERONI

Tomato sauce, buffalo mozzarella, chili flakes, parmesan, spanish pepperoni & basil



SALUMI

Tomato sauce, buffelo mozzarella, parmesan, truffle Isalami, fennel salami, pickled silver onion & chive



Desserts

FRIED DONUTS

Mascarpone cream, nuts, chocolate & raspberry flakes



SEA BUCKTHORN SORBET

Sea buckthorns, almond cookie & roasted marcona almonds



CRÈME BRULÉE



WHITE CHOCOLATE BROWNIE

Blackcurrants & meringue

