

AT SIX CHRISTMAS MENU

AMUSE BOUCHE

Veal rilette on rye bread
Juniper butter - pickled mustard seeds

STARTER

Fried pickled herring
Browned butter mayonnaise - cured egg yolk - vendace roe from Kalix

Omnipollo Zodiak IPA
&
O.P. Andersson aquavit

MAIN COURSE

Roasted deer fillet
*Homemade deer sausage - potato terrine - fried Brussels sprouts -
anchovy crumble - pickled pear - game jus*

*2018 Crozes-Hermitage, Domaine du Colombier
Rhône, France*

DESSERT

Anise & orange ice cream
*Candied nuts - dark chocolate cream - saffron financier -
whipped Cointreau ganache*

*2016 La Rame Tradition, Château La Rame
Sainte Croix du Mont, France*

MENU 545
BEVERAGE PACKAGE 450

*All prices in SEK and inclusive of VAT.
For dietary requirements and food allergies, please ask one
of our team members for assistance.*