

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

MAIN COURSE

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

DESSERT

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

MENU 495

*Samtliga priser i SEK och inklusive moms.
Vår personal svarar gärna på eventuella frågor
kring allergier och ingredienser.*