

FESTIVE MENU

Our Executive Chef Naser Khlef has created this menu together with our kitchen team with Nordic produce in mind. With roots from Scandinavian flavors with a European inspiration.

Menu includes snacks, starter, main and dessert.

SNACKS

- Gratinated Oyster

Yuzu hollandaise - Espelette - Silver onion

65/pc
- Truffle Toast

Parmesan- & Polenta cream - Truffle - Kohlrabi

115

MENU

Duck croquette

Horseradish cream - Dill - Gooseberry - Silver onion

Gravlax

Honey mustard - Peppar-crème fraîche - Silver Onion

Wine braised beef cheek

Red pepper glaze - Potato mousse - Glazed carrots

Roasted Cloudberry ice cream

Chocolate, - Whipped cream cheese - Punsch liqour

MENU
VEGETARIAN

Truffle toast

Parmesan- & Polentacrème - Kohlrabi

Chevre Chaud

Hazelnuts - Balsamico - Beets

Butterbaked celeriac

White wine sauce - Blueberry reduction - Mushroom

Roasted cloudberry ice cream

Chocolate, - Whipped cream cheese - Punsch liqour



CHAMPAGNE & SPARKLING

- S.A. Blanc de Blancs Brut, Henriot

185 / 950
- Champagne, France
- S.A. Cuvée Prestige Edition, Ca´del Bosco

160 / 895
- Lombardia, Italy
- S.A. Cava Brut No 1, Domino de la Vega

130 / 650
- Valencia, Spain

WHITE WINE

- 2021 Verdicchio Villa Bianchi, Umani Ronchi

125 / 580
- Marche, Italy
- 2021 Sauvignon Blanc Attitude, Pascal Jolivet

155 / 720
- Loire, France
- 2020 Chablis Tradition, Dampt Frères

195 / 895
- Burgundy, France
- 2021 Riesling, August Kessler

160 / 795
- Rheingau, Germany
- 2022 Southend Chardonnay, Newton Johnson

215 / 1050
- Upper Hemel-En-Aarde Valley, South Africa

RED WINE

- 2022 Syrah/ Grenache, Marius By Chapoutier

125 / 580
- Languedoc-Roussillon, France
- 2020 Côtes du Rhône Reservé, Famille Perrin

155 / 720
- Rhône, France
- 2021 Langhe Rosso, Vajra

160 / 795
- Piemonte, Italy
- 2021 Chianti Classico, Casa Brancaia

170 / 815
- Tuscany, Italy
- 2020 Pinot Noir Trocken, Heinrich Spindler

195 / 950
- Pfalz, Germany

SOMMELIER'S SELECTION

WINE PACKAGE

Our Head Sommelier Robert Terry has carefully selected wines from our cellar with over 400 labels from all over the world to match a pairing for each serving.

Wine package includes three units, one per each serving.

695

NON-ALCOHOLIC PACKAGE

Our Head Sommelier Robert Terry together with our Bar Manager Joel Constantino has created a non-alcoholic beverage package to match each serving.

Wine package includes three units, one per each serving.

445

DRAFT BEER

- Brooklyn Stonewall IPA

92

Carlsberg Export

92
- 1664 Kronenbourg Blanc

88

NCB Kellerbier

102

BOTTLED BEER AND CIDER

- Carlsberg Hof Organic

78

Snubblejuice Session IPA

86
- Brunkebergs Pils

79

Dugges Tropical Thunder

102
- Goose Island IPA

98

Galipette Cidre

89

NON-ALCOHOLIC

- Nordaq Fresh

45

Pepsi, Pepsi Max

42
- Juice

55

Zingo, 7-Up

42
- Ginger Beer

55

Pink Grapefruit Soda

42
- Alcohol Free Beer

65

Verjus Spritz

95