

# DINE & STAY MENU

*Select one dish from each course*

## STARTERS

### Pike Perch Crudo

*Spicy fish & seafood sauce - Lemon - Coriander*

### Beef Tartare

*Egg yolk - Radish - Croutons - Mustard leaves*

### Burned Heritage Tomatoes

*Bloody Mary dressing - ricotta - black olive crumble - rum*

## MAINS

### Steamed Cod

*Tomato - Spicy seafood bisque - Spring onion - Saffron Rouille*

### Veal Alla Milanese

*Capers - brown butter - seasonal mushrooms - lemon*

### Fried King Oyster

*Cep puree - seasonal mushrooms - mushroom jus*

## DESSERTS

### Sunchoke Tiramisu

*Jerusalem artichoke - Coffee - Cacao*

### Éclair

*Rose - Raspberry - Choux pastry*

### Crème Caramel

*Vanilla - Caramel*

## ADD ON SPOT

### Gratinated Bay Scallop

*Yuzu hollandaise - espelette - silver onion*

&

S.A. Cava Brut No 1, Domino de la Vega

225

### Magellan Gigas Oyster

*Lemon - Tabasco vinaigrette - Onion*

&

S.A. Blanc de Blancs, Henriot

245



All prices are in SEK and including VAT.

For dietary requirements and food allergies, please contact our team members for further assistance.