

GROUP MENU

845/PERSON

The price above refers to a 3-course menu.
Groups larger than 14 people are required to choose similar courses among guests apart from those with dietary restrictions or allergies.

SNACKS

Truffle Toast 145/pc
Parmesan & Polenta cream - Truffle - Kohlrabi

Magellan Gigas Oyster 65/pc
Lemon - Tabasco vinaigrette - Onion

STARTERS

Pike Perch Crudo
Spicy fish & seafood sauce - Lime - Coriander

Beef Tartare
Egg yolk - Radish - Croutons - Mustard leaves

Smoked Beetroot
Mascarpone - Balsamic dressing - Tarragon - Walnuts

MAINS

Steamed Cod
Tomato - Spicy seafood bisque - Spring onion - Saffron Rouille

Sous Vide Deer Fillet
Red wine & lingonberry sauce - Jerusalem artichoke - Black cabbage

Slow Cooked Pork Belly
Roasted carrots - Spicy sauerkraut - White wine jus

DESSERTS

Sunchoke Tiramisu
Jerusalem artichoke - Coffee - Cacao - Rum

Éclair
Rose - Raspberry - Choux pastry

Crème Caramel
Vanilla - Caramel



CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs, Henriot <i>Champagne, France</i>	195 / 995
2020 Alta Langa Millesimato, Contratto <i>Piemonte, Italy</i>	185 / 895
S.A. Cava Brut No 1, Domino de la Vega <i>Valencia, Spain</i>	145 / 720

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi <i>Marche, Italy</i>	145 / 635
2023 Grüner Veltliner terrassen, Bründlmayer <i>Kamptal, Austria</i>	195 / 995
2023 L Chablis, Domaine Laroche <i>Burgundy, France</i>	195 / 995
2022 Riesling Aus Den Lagen, A. Christmann <i>Pfalz, Germany</i>	165 / 795
2020 Chardonnay Henk, Oakridge <i>Yarra Valley, Australia</i>	205 / 1050

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard <i>Côtes de Gascogne, France</i>	145 / 635
2020 Côtes du Rhône Reservé, Famille Perrin <i>Rhône, France</i>	165 / 795
2019 Koonunga Hill Seventy Six, Penfolds <i>South Australia, Australia</i>	185 / 885
2021 Pinot Noir Willowlake, Oakridge <i>Yarra Valley, Australia</i>	195 / 995
2022 Langhe Nebiolo, FontanaBianca <i>Piemonte, Italy</i>	195 / 995

SOMMELIER'S SELECTION

WINE PACKAGE

Our team of sommeliers has carefully selected wines from our cellar of over 400 labels from all over the world to match a pairing for each serving.

Wine package includes three units, one per each serving.

545

NON-ALCOHOLIC PACKAGE

Our team of sommeliers together with our Bar Manager has created a non-alcoholic beverage package to match each serving.

Non-alcoholic package includes three units, one per each serving.

345

DRAFT BEER

Brooklyn Stonewall IPA	96	Carlsberg Export	92
Kronenbourg Blanc	92	NCB Kellerbier	112

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
Brunkebergs Pils	85	Dugges Tropical Thunder	102
Goose IPA	98	Galipette Cidre	89

NON-ALCOHOLIC

Juice	55	Pepsi, Pepsi Max	45
Ginger Beer	55	Zingo, 7-Up	45
Alcohol Free Beer	65	Pink Grapefruit Soda	55

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