

FESTVÅNINGSMENY KÖKFT

FEMRÄTTERS MENY

DEEP FRIED OYSTERS

Trufflecream

BUTTER-FRIED CHANTERELLES

Smoked new potatoes, grilled onion, Västerbotten cheese

RAW SPICED & SOOTED CHARFILÉ

Dill, crayfish, caraway crispbread, grilled onion, tomatoes

FILLET OF VEAI

Fresh beans, tureen of shank, sauce of veal flavored with morels, pistachio

CARAMELIZED BRIOCHE

caramel sauce, raw mixed blueberries, spiced ice cream

895 kr

WINE PACKAGE 595 kr

TRERÄTTERS MENY 1

RAW SPICED & SOOTED CHARFILÉ

Dill, crayfish, caraway crispbread, grilled onion, tomatoes

STEAK FRITES

Bearnaise, tomatoes, pommes frites

CARAMELIZED BRIOCHE

caramel sauce, raw mixed blueberries, spiced ice cream

660 kr

WINE PACKAGE 465KR

TRERÄTTERS MENY 2

PELLE JANZON

Cream of egg yolk, onion, white fish roe

CHARFILÉ

Lobster stock, carrot, chanterelles, terragon

CREME BRULE

620kr

WINE PACKAGE 465 kr

