

MENU – DAY 1

Cured halibut

blood orange, browned butter, trout roe and kohlrabi

Seared hake fillet

*steamed rice, truffle, sautéed mushrooms, browned butter
and aged cheese sauce*

Pastry of the evening

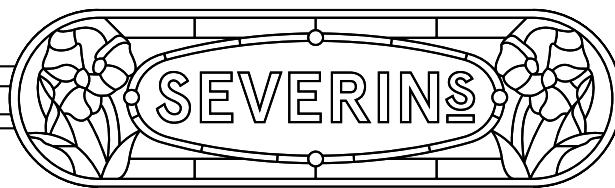
from our pâtissier

Let our sommelier recommend a bottle of wine to share, carefully selected to pair with both the first and second course. To finish, we'll pour a glass of dessert wine to round off the evening in the best possible way.

WINE PAIRING – FIXED PRICE PER PARTY

- 1000 SEK – A great-value selection of well-crafted classic wines
- 1500 SEK – Depth and complexity from small, handpicked producers
- 2500 SEK – Exclusive wines that elevate the entire dining experience

ALLERGIES OR SPECIAL DIETARY NEEDS? PLEASE LET US KNOW.



MENU – DAY 2

Bond cheese from Skrea

winter truffle, frisée, macadamia and baked beetroot

Baked plaice

sandefjord sauce, spinach, trout roe, chives and potato purée

Crème brûlée

classic style

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