

You choose your own starter, main course and dessert.

STARTERS

Vendace roe from the Bothnian Bay

brioche, soured cream, red onion, chives and lemon

Cured halibut

blood orange, browned butter, trout roe and kohlrabi

MAIN COURSES

Seared hake fillet

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

Steamed Arctic char

blue mussel broth, aioli and garlic bread

– Add-on 95 SEK –

aged cheese, roasted hazelnuts and apple compote

DESSERTS

Tonight's pastry

by our pastry chef

Pistachio gelato

pistachio butter and caramelized croissant

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.

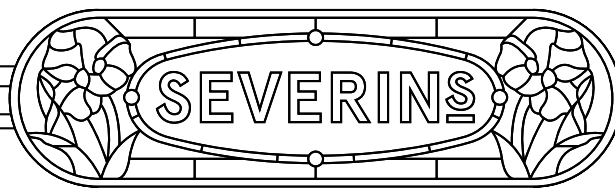
WINE PAIRING – FIXED PRICE PER PARTY

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.



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STARTERS

Bond cheese from Skrea

winter truffle, frisée, macadamia and baked beetroot

Toast Severin

lobster, shrimp, pickled silver onion and vesterhavs cheese

MAIN COURSES

Baked plaice

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

Risotto with langoustines

swedish saffron, beetroot and tangy fennel

– Add-on 95 SEK –

aged cheese, roasted hazelnuts and apple compote

DESSERTS

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Crème brûlée

classic style

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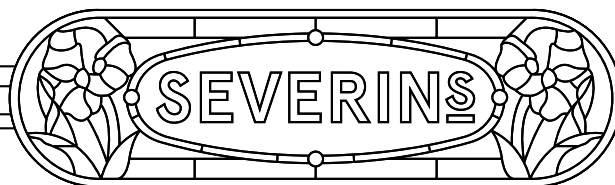
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STARTERS

Bond cheese from Skrea

winter truffle, frisée, macadamia and baked beetroot

Seaweed caviar

with classic accompaniments

MAIN COURSES

Autumn soup

jerusalem artichoke, seasonal mushrooms, toasted poppy seeds and kale

Risotto

swedish saffron, beetroot and garlic bread

– Add-on 95 SEK –

aged cheese, roasted hazelnuts and apple compote

DESSERTS

Tonight's pastry

by our pastry chef

Pistachio gelato

pistachio butter and caramelised croissant

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