

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*

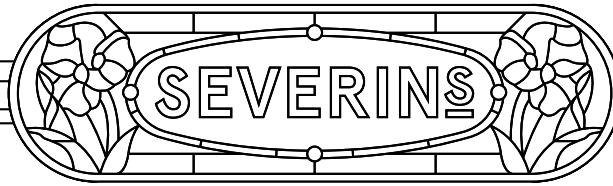
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Let our sommelier recommend a bottle of wine to share, carefully selected to pair with both the first and second course. To finish, we'll pour a glass of dessert wine to round off the evening in the best possible way.

### 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

Tonight's pastry

*by our pastry chef*

Crème brûlée

*classic style*

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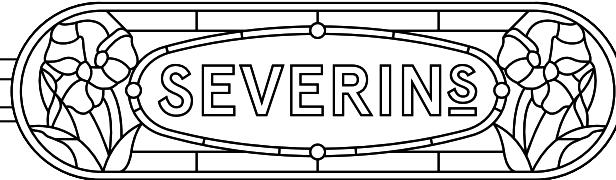
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## STARTERS

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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