



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.