

STARTER

Jerusalem artichoke soup

fried scallop - crispy bread - cucumber - lemon oil

Ceviche "Nikkei"

tuna - avocado - wasabi - soy - jalapeno - sesame - trout roe

MAIN COURSE

Salt-baked celeriac

pached egg - kale - pickled mushroom - soy - browned butter

Baked char fillet from Landösjön

crispy potatoes - cucumber - browned butter sauce - trout roe - herbs

Winter salad

farm chicken - quinoa - pumpkin - silver onion - mint - kale - green chili

DESSERT

Sorbet

mango - passion fruit - roasted white chocolate - yoghurt
olive oil snow

Coffee sweets

praline - paté fruit - truffle

Please reach out to our staff members if you have questions or allergies about ingredients or allergies.

SPARKLING WINE

GL / BTL

2020 Raventos i Blanc, Blanc de Blancs
Sant Sadurni d'Anoia, Spain

145 / 695

WHITE WINE

GL / BTL

2020 Weingut August Kessler The Daily August Riesling
Rheingau, Germany

145 / 700

2020 Umani Ronchi 'Montipagano' Trebbiano d'Abruzzo
Abruzzo, Italy

125 / 625

2021 Alzinger Dürnstein Grüner Veltliner Federspiel
Wachau, Austria

170 / 850

2021 Blason de Bourgogne Chardonnay
Bourgogne, France

150 / 750

ROSÉ WINE

GL / BTL

2022 Umani Ronchi 'Montipagano' Rosato
Abruzzo, Italy

130 / 650

RED WINE

GL / BTL

2021 M. Chapoutier Belleruche Cotes du Rhone
Rhône, France

140 / 650

2019 Scarpa Casascarpa Barbera d'Asti
Madrid, Spain

150 / 700

2020 Umani Ronchi Montepulciano d'Abruzzo
Abruzzo, Italy

125 / 625