

VALENTINE'S DAY MENU

AMUSE BOUCHE

Almond potato cream
Kalix vendace roe - lemon - dill

STARTER

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

MAIN DISH

Grilled veal filé
potato cake - truffle sauce - herb butter
baked tomatoes - silver onions

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Baked char fillet from Landösjön
browned butter hollandaise - avruga caviar
cucumber - crispy potato

DESSERT

Fudge brownie
burnt marshmallow - raspberry - pistachios
caramel ice cream

MENU SEK 625