

Three-course dinner

Starter

Vendace roe dip with potato chips

Skagen

"skagenröra" (shrimp salad) on Danish rye bread
vendace roe from Kalix - dill

Main

Risotto

avorio rice - aged parmesan - truffle - grilled onion - olive
oil

Baked char from Landösjön

char filet - green asparagus - white wine sauce -
trout roe - herbs

Dessert

Fresh strawberries with ice cream

grilled strawberries - meringue - lemon curd

Soft serve ice cream

caramel sauce - chocolate pearls

Wine list

Sparkling

gl/btl

2020 Ruida Domo Cava Brut EKO 140/700
Barcelona, Spain

Champagne Saint-Réol Grand Cru Brut 945
Champagne, France

White wine

gl/btl

2022 Leitz Out Riesling 160/800
Rheingau, Germany

2020 Umani Ronchi Trebbiano d'Abruzzo EKO 125/625
Abruzzo, Italy

2022 Pascal Bouchard Chablis "Le Classique" 165/825
Chablis, France

2021 Blason de Bourgogne Chardonnay 150/750
Bourgogne, France

2023 Soalheiro Alvarinho 155/775
Vinho Verde, Portugal

Rosé & orange wine

gl/btl

2020 Umani Ronchi 'Montipagano' Rosato EKO 130/650
Abruzzo, Italy

2022 Joseph Cattin Orange Pinot Gris Sauvage 150/750
Alsace, France

Red wine

gl/btl

2019 Adega Aphros Vinhão 165/825
Vinho Verde

2021 Logan Weemala Pinot Noir 165/825
Yarra Valley, Australia

2022 Carlin de Paolo Barbera d'Asti 155/775
Piemonte, Italy

2020 Umani Ronchi Montepulciano d'Abruzzo EKO 125/625
Abruzzo, Italy