

# Two-course dinner

## Starter

### Chanterelles

lightly stewed chanterelles - butter - levain - chives  
- aged cheese

### Cured salmon from Norway

salmon - trout roe - horseradish - soy - ginger  
tapioka pearls - cucumber - dill

## Main

### Char

baked char fillet from Landösjön - lobster bisque  
- smoked fennel - cucumber - baked tomato - garlic  
mayonnaise

### Oxkind

night-baked beef cheek - red wine sauce - potato  
and celeriac puree - mushrooms - smoked pork  
- onion - fried parsley

## Dessert

### Rose hip soup

vanilla ice cream - almond bisquei

### Chocolate mousse

sea buckthorn sorbet - oat crumble - caramel pralin

# 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 Adegã 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