

# Two-course dinner

## Starter

### Jerusalem artichoke

Jerusalem artichoke soup with seared scallop  
dried ham - toasted brioche

### Cured salmon from Norway

norwegian salmon - trout roe - horseradish  
soy - cucumber - dill

## Main

### Arctic char from Landösjön

arctic char fillet - blue mussels - hand-peeled shrimp  
white wine sauce - saffron - pickled rutabaga  
spinach - garlic mayonnaise - toasted brioche

### Gnocchi

potato gnocchi - sautéed mushrooms  
roasted onion cream - kale - västerbotten cheese  
mushroom foam

## Dessert

### Tobias' rosehip soup

vanilla ice cream - almond biscuit

### Blueberry

blueberry yogurt ice cream - saffron cake  
yogurt cremeux - blueberry compote  
white chocolate feuilletine - nougatine crisp

# 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 165/825  
Rheingau, Germany

2020 Umani Ronchi Trebbiano d'Abruzzo EKO 130/650  
Abruzzo, Italy

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

2021 Blason de Bourgogne Chardonnay 155/775  
Bourgogne, France

## Rosé wine

gl/btl

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

## Red wine

gl/btl

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

2022 Carlin de Paolo Barbera d'Asti 160/800  
Piemonte, Italy

2020 Umani Ronchi Montepulciano d'Abruzzo EKO 130/650  
Abruzzo, Italy