

Valentine dinner

Starter

Variation of Caviar with Crispy Waffle
and Smetana

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Choice of main course

Crispy Duck Breast with Whipped Foie
Gras Butter, Baked Potato Fondant,
Glazed Carrot, and Port Wine Sauce

or

Oven-Baked Halibut with Baked Yellow
Beetroot and Pointed Cabbage, Topped
with Crayfish Foam

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Dessert

Chocolate and Raspberry Symphony

3-course menu: 895 SEK

Wine package: 495 SEK

