



Chambre Brahe

Amuse-Bouche

Oysters Gillardeau / Trout Roe

Starter

Lobster Skagen

Warm Brioche / Shrimps / Lobster / Mayonnaise / Dill /
Kalix Vendace Roe

Main Course

Lobster Thermidor

Two half lobsters gratinated / Seasonal salad / Jansson's
temptation

Dessert

Baba au Rhum

Swedish cloudberry compote / Vanilla whipped cream /
Navel Orange

Petit Four

Princess Cake Praline

1495 SEK per guest

Optional Caviar Service

Baerii caviar, 30 g

Served at the table with Brioche, Egg, Smetana, Chives

675 SEK per guest