



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

Riesen's Snowflake Mousse

Cream Cheese, Lingonberry jam, Sponge Cake

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