



LOBSTER WEEKS

A perfectly composed three-course menu inspired by this seasons lobster.

695 KR

LOBSTER & BRIOCHE

Saffron hollandaise, frisse & verjus

LOBSTER RISOTTO

Vongole, gochugaru, aged cheese

APPLE TARTE TATIN

Bay leaf & Calvados

WINE PACKAGES

The classic

495 KR

Saint-Joseph Blanc Circa,
J.-L. Chave Sélection 2021

Riesling Wachenheimer "R",
Dr. Bürklin-Wolf 2018

Coteaux du Layon Rochefort,
Château Pierre-Bise 2023



Head sommelier's choice

625 KR

Saumur Blanc Brézé Clos David Monopole,
Arnaud Lambert 2020

Pinot Gris Cuvée Ste Catherine,
Domaine Weinbach, Alsace 2020

Coteaux du Layon Rochefort,
Château Pierre-Bise 2023