



VALENTINES

675 SEK

VEAL TARTARE

Pickled chili, parsley crème,
pecorino & pommes allumette

*Hallon sour,
Stockholm Brewing Co, Stockholm,
Sweden*

LOBSTER RISOTTO

Butterfried lobster, parmesan, fennel crudité,
parsley & chives oil

*Tres Viñas Blanco Reserva,
Baron de Ley, Rioja,
Spain*

CHOCOLATE FONDANT

Raspberry icecream, raspberry coulis,
champagne marinated & fresh raspberries

*Moscato d'Asti,
La Spinetta, Piedmont,
Italy*

WINE PAIRING

370 SEK

1 glass for starter
1 glass for main course
1 glass sweet wine