

Ruben.

Christmas dinner in seven servings

Nov 26th - Dec 20th

Pre drink

CHRISTMAS APPLE - *Apple, clementine, clove, ginger & anise*
(Add 2cl gin for 70 kr)

Snacks

PETIT CHOUX - *Cheese cream, ginger & Almnäs Tegel cheese*
TARTLETTE - *Vendace roe, lemon, dill & fermented cream*
POACHED OYSTER - *Jalapeño, grilled cream & white soy*

Snacks Two

CRISPY ARTICHOKE - *Lemon sabayon*

Starter

BRUSSELS SPROUTS - *Celeriac cream, black garlic, fermented lemon & roasted almonds*

Starter Two

LANGOUSTINE - *Crispy polenta, corn, chili & silver onion*

Main Course

SADDLE OF VENISON - *Juniper, anise, cinnamon, chanterelles & Jerusalem artichoke*

Pre Dessert

G&T - *Lemon sorbet, juniper, quinine & rosemary*

Dessert

GLACE AU FOUR - *Blackberries, cream cheese ice cream & almond*

Menu price 995 kr

Ruben.

*Vegetarian christmas dinner
in seven servings*

Nov 26th - Dec 20th

Pre drink

CHRISTMAS APPLE - *Apple, clementine, clove, ginger & anise
(Add 2cl gin for 70 kr)*

Snacks

PETIT CHOUX - *Cheese cream, ginger & Almnäs Tegel cheese*

TARTLETTE - *Yuzu, dill & fermented cream*

TOAST TERRINE - *Porcini mushroom, roasted onion & chives*

Snacks Two

CRISPY ARTICHOKE - *Lemon sabayon*

Starter

BRUSSELS SPROUTS - *Celeriac cream, black garlic, fermented lemon & roasted almonds*

Starter Two

POTATO CAKE "RÅRAKA" - *Warm almond potato mousse, cress & pickled pearl onion*

Main Course

ST. GEORGE'S MUSHROOM - *Caramelized Jerusalem artichoke, cured egg yolk,
elderberry capers & almonds*

Pre Dessert

G&T - *Lemon sorbet, juniper, quinine & rosemary*

Dessert

GLACE AU FOUR - *Blackberries, cream cheese ice cream & almond*

Menu price 875 kr