

**MENYVAL**

**CHOOSE ONE OF THE BELOW MENUS FOR THE WHOLE PARTY.**

You can combine your own menu with dishes from either menus as long as all attendees agree on the same dishes ( one single starter, main and desert). We need confirmation of your order 5 days before your visit, as well as allergies and special dietary requirements.

**MENU 1**

**STARTER**

**BURRATA**

Tomato declination, Marcona almonds, basil, chili gremolata, aged balsamic vinegar  
Served to share”family style”

**MAIN COURSE**

**GRILLED TENDER STRIP**

Baked tomato, baby romaine lettuce, caramelized onions, herbs butter, amandine potatoes, roasted gravy.  
Served to share”family style”

**DESERT**

**CRÈME BRÛLÉE**

**MENU 2**

**STARTER**

**BEEF TARTAR**

Parmesan, dried tomatoes, fried capers, caramelized onions, pancetta crisp, dried olives, sage

**MAIN COURSE**

**LIGHTLY CURED RAINBOW TROUT**

Champagne emulsion, leek cream, leek confit, butter baked amandine potatoes, trout caviar

**DESERT**

**SWEDISH ALMOND CAKE**

Raspberries, lemon curd, swedish chocolate biskvi, white chocolate cream, burnt butter

*Vegetarian main course available for both menus (Vegan version available too upon request):*

**BAKED POINTY CABBAGE SPETSKÅL**

Chanterelles, warm truffle butter, sherry vinegar, salt roasted almonds mandlar, pickled pearl onions

**THREE COURSES: 550 KR**

**TWO COURSES: 445 KR**

**CHAMPAGNE OR CAVA**

- CAVA 570 KR FLASKA

- CHAMPAGNE 780KR FLASKA

**WINES WE RECOMMEND**

**WHITE**

2017 CHABLIS. DOMAINE WILLIAM FÈVRE, BOURGOGNE, FRANCE. CHARDONNAY ..... 660  
2017 DONATUSHOF SAAR RIESLING TROCKEN. M. FRANK, MOSEL, GERMANY. RIESLING ..... 525  
2018 SANCERRE "LES FREDINS", GITTON PÈRE ET FILS, LOIRE, FRANCE. SAUVIGNON BLANC..... 635

**RED**

2015 CHATEAU MAINE BLANC, CHETY & FILS, BORDEAUX, FRANKRIKE. MERLOT, CABERNET SAUVIGNON ..... 550  
2018 PETIT VERUM ORGANIC, BODEGA VERUM, LA MANCHA, SPAIN. TEMPRANILLO..... 460  
2016 TIROFUNO LANGHE ROSSO, TIROFUNO, ITALIEN. NEBBIOLO ..... 615  
2016 LA VIGNÉE BOURGOGNE, BOUCHARD, BOURGOGNE, FRANKRIKE. PINOT NOIR ..... 570  
2016 BAROLO PRUNOTTO, PRUNOTTO NEBBIOLO. PIEMONTE, ITALY. .... 825

**WINE PACKAGE 350 KR PER PERSON. ONE GLASS PER DISH FOR EACH OF THE 3 COURSES COMPOSED BY OUR HOUSE SOMMELIER.**

UPON CANCELTION LATER THAN A WEEK PRIOR TO YOUR BOOKING, A CANCELTION FEE OF 50% OF THE SET PRICE WILL BE CHARGED. CANCELTION ON THE SAME DAY WILL INCUR A 100% CHARGE.

