

DINNER MENU



WILD BOAR CONSOMMÉ

CRISP BLACK KALE & GINGER



VEAL SCHNITZEL

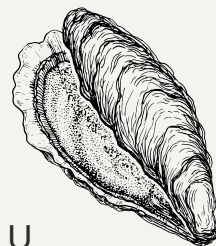
LINGONBERRIES & GREBBESTADS ANCHOVIES

PARSLEY ROOT

FRESH CHEESE, KALIX LÖJROM & SMOKED REINDEER HEART

RAINBOW TROUT

SMETANA, ONION RELISH & ABSINTHÉ

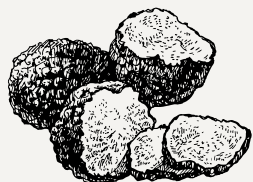


CREME ROYALE

BLUE MUSSELS, SHITAKE MUSHROOM & KOMBU

OYSTER

"TOM KHA" & SAKÉ HOT SAUCE



QUAIL LEG

GOOSEBERRIES, MUSTARD & SAUERKRAUT

FRESH BAKED WARM BREAD

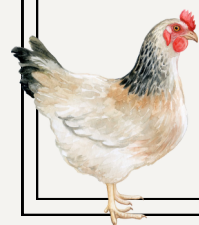
VERY TASTY BUTTER

RED PRAWN

TURNIPS, TAGETES & ROMESCO

DUMPLINGS À LA CHAMPIGNON

BEETROOT, HORSERADISH & HOLLANDAISE





CROQUE MONSIEUR ANNO 2020

HAVGUS, BELPER KNOLLE & PÉRIGORD TRUFFLE

SWEDISH PORK

ÅNBO FARM SAUSAGE, FERMENTED CELERIAC & TARRAGON

SEA BUCKTHORN SORBET

APPLE, KAMPOT PEPPER & CHILI

SAFFRON ICE CREAM

ROASTED YEAST CRUMBLE & RAISINS

CANDY

KEY LIME PIE

BAKED CHOCOLATE

PIÑA COLADA PÂTE DE FRUIT

PUNSCH-GLAZED MADELEINE

ESPRESSO SEMIFREDDO



WE RESERVE THE RIGHT TO MAKE LATE OR MINOR CHANGES TO THE MENU.



COCO & CARMEN

BANÉRGATAN 7
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