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## MENUS 855:- /PP

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*Please Choose Between the Following Options for a Starter, Main Course & Dessert. Your Choice Applies to the Entire Company*

### SNACKS

Corn Bread - *Whipped Brown Butter*

Salchichon Iberico - *Cured Spanish Sausage*

Petit Choux - *Trout Roe, Västerbottens Cheese & Lemon*

### CHOOSE A STARTER

Beef Tartar

*Lovage, Capers, Cured Egg Yolk  
& Horseradish*

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Halibut

*Crudo, Grapefruit, Rosé Pepper, Lemon Kosho &  
Basil*

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Bleak Roe

*Tartlet Of Dinkel, Svecia Cream, Onion Mousse &  
Browned Butter  
(Add on 95:-)*

### CHOOSE A MAIN COURSE

Pepper-Fried Venison Saddle

*Artichoke Cream, Shiitake, Grilled Silver  
Onion & Pepper Sauce*

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Skrei Cod

*Leek, Blue Mussel Sauce, Cauliflower, Blue  
Mussel Crisp & Thai Basil*

### CHOOSE A DESSERT

Citrus

*Bergamot Ice Cream, Vanilla Panna Cotta, Lemon Cream & Dreams*

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Lingonberry & Salted Licorice

*Lingonberry Ice Cream, Salted Licorice, Caramel Sauce & Italian Meringue*

What will you drink for dinner?

*We have a large wine list that we are happy to guide you through and recommend drinks for your dinner. You can find the wine list on our website if you wish to pre-order your wines.*

*Our Sommeliers at the restaurant will be happy to help you select lovely bottled wines that suit the company and the menu you choose.*

*Our wine list is a living document that is constantly updated and wines are replaced.*

*Changes in the menu may occur*

## MENU 1195:-

### SNACKS

Corn Bread - *Whipped Brown Butter*  
Pata Negra - *100% Bellota, Alba Real*  
Petit Choux - *Trout Roe, Västerbottens Cheese & Lemon*

### STARTER

Bleak Roe  
*Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browmed Butter*

### MAIN COURSE

Club Steak  
*French Fries, Dijonnaise with Radicchio, Honey Vinaigrette & La Peral*  
*Dry Aged Minimum 35 Days & Selected by Köttkompaniet*

### DESSERT

Lingonberry & Salted Licorice  
*Lingonberry Ice Cream, Salted Licorice, Caramel Sauce & Italian Meringue*

