



M E N U

Amuse-bouche

COLD CUCUMBER SOUP ON BUTTERMILK

Kalix white fish roe and cucumber salad

Starter

SWEDISH TENDERLOIN CARPACCIO

Dill umbell vinaigrette, sellery, crispy potatoes and herbs

Main

BAKED CHAR

Sauce Sandeffjord, horeseradish, cucumber, dill and buttered new potatoes

Dessert

BUTTER FRIED SPONGE CAKE

Rose hip soup, almond ice cream vanilla panna cotta

WINE PACKAGE BANK
STANDARD SEK 1950

1 glass sparkling wine
1 glass for the starter
2 glasses for the main course

WINE PACKAGE BANK
DELUXE SEK 2290

1 glass of champagne
1 glass for the starter
2 glasses for the main course
1 glass dessert wine

Please inform us of any dietary requirements