



M E N U

Amuse-bouche

MUSHROOM SOUP

With truffle creme cheese, whitefish roe and potato crisp

Starter

CARPACCIO "PELLE JANZON"

Fillet of beef, vendace roe, sour dough bread & pickled onion

Main

POACHED LEMON SOLE WITH STEWED POINTED CABBAGE

Trout roe, mashed potato brandade with smoked mackerel

Dessert

BUTTER FRIED SPONGE CAKE

Rose hip soup, almond ice cream vanilla pannacotta

WINE PACKAGE BANK
STANDARD SEK 2150

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

WINE PACKAGE BANK
DELUXE SEK 2490

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