
STARTER

Soupe de châtaignes

Chestnut soup, scallop, celery & cold-pressed rapeseed oil

Served with havgus gratinated bread

MAIN COURSE

Flétan poêlé au beurre

Pan-fried halibut, saffron sauce, baby carrots,

venus clams & trout roe. Served with ratte potatoes

DESSERT

Crème brûlée

Flavoured with orange & cinnamon

995 SEK

Per person