



Oysters & Champagne

Fine de Claire 30 /piece

3 x Fine de Claire + 1 glass of Piper Heidsieck Cuvée Brut 195

12 x Fine de Claire + 1 bottle of Bollinger Special Cuvée 1495

Snacks

Salt roasted Spanish Marcona almonds 45

Truffle crisps, as they are, or add dip & belongings 45/85

Mixed olives 45

Charcuterie of the evening 75

Entrées

Tartar of beef with pumpkinpurée, fennel, roasted seeds & cale crisps 165

Roasted Jerusalem artichoke, snowcrab, savoy cabbage & mayo with moroccan lemon 175

½ Chanterelles with roasted brioche, dilled cucumber, beans, apple & matured Swedish cheese 165

Main Courses

Szechuan-glazed pork neck with shitake mushrooms, chilli cabbage & onion cream 255

Braised lamb with parsley root, fermented garlic, apricot & pistachios 285

Halibut, gooseberries, crisp potatoes & brown butter emulsion 285

Chanterelles with roasted brioche, dilled cucumber, beans, apple & matured Swedish cheese 255

Desserts

Matured and tempered cheeses with trimmings 145

Plum with almond ice cream, almond cake, chocolate cream & lemon thyme 95

Caramel ice cream with almond biscuit, blueberry compote & browned butter 95