

# CHRISTMAS GATHERINGS

## SNACKS

Tartlet with smetana, vendace roe, chives & red onion

*Tartlett med smetana, löjrom, gräslök & rödlök*

Smoked salmon roll with horseradish cream & dill

*Rökt laxrulle med pepparrotskräm & dill*

## STARTER

Beetroot-cured salmon with clementine fillet, dill emulsion, rye crisp & rainbow trout roe

*Rödbetsgravad lax med clementinfilé, dillemulsion, kavringcrunch & regnbågsrom*

Beef tenderloin carpaccio with rocket, truffle emulsion, pumpkin seeds & Västerbotten cheese crisps

*Oxfilecarpaccio med rucicola, tryfflemulsion, pumpafrön & Västerbottenchips*

Beetroot tartare with pickled beetroot, allspice mayonnaise, pine nuts, caramelized jumbo onion & tagetes

*Rödbetstartar med inlagd rödbeta, kryddpepparmajonnäs, pinjenötter, karamelliserad jumbolök & tagetes*

## MAIN COURSE

Pan-seared lamb fillet with celeriac cream, glazed carrot, lamb jus & cress

*Stekt lammfilé med kräm på rotselleri, glaserad morot, lammsky & krasse*

Cod loin with saffron butter sauce, avruga caviar, leek & smoked parsnip cream

*Torskrygg med saffransmörsås, avruga-kaviar, purjolök & rökt palsternackskräm*

Butternut squash with potato chips, lingonberries, oyster mushrooms, pickled shiitake & kale

*Butternutpumpa med potatiships, lingon, ostronskiivling, inlagd shiitake & grönkål*

## SIDES

Oven-roasted potatoes (served with lamb)

*Ugnstrostad potatis (till lamm)*

Dill-tossed potatoes (served with cod)

*Dillslungad potatis (till torsk)*

## DESSERT

Crème brûlée

Chocolate pâté with citrus, star anise & candied nuts

*Chokladpastej med citrus, stjärnanis & kanderade nötter*

Vanilla chiboust with apple, cinnamon & mini doughnut

*Vaniljchiboust med äpple, kanel & mini munk*

Choose your three  
course dinner

Select one option from each course  
and create your own three-course  
menu (including snacks).

P I G A L L E