

CHRISTMAS GATHERINGS

LUNCH

STARTER

Beetroot tartare with pickled beetroot, allspice mayonnaise, pine nuts, caramelized jumbo onion & tagetes
Rödbetstartar med inlagd rödbeta, kryddpepparmajonnäs, pinjenötter, karamelliserad jumbolök & tagetes

MAIN COURSE

Maple syrup-glazed pork belly with potato purée, glazed baby carrots and jus gras de Noël
Lönnsirapsglaserad fläksida med potatispuré, glaserade minmorötter och jus gras de Noël

Or

Pan-fried cod fillet with saffron butter sauce, vendace roe, dill-tossed potatoes & leek
Stekt torskfilé med saffransmörsås, forellrom, dillkastad potatis & purjolök

DESSERT

Crème Catalan

Choose between a two- or three-course menu.

3 courses – 525 SEK

2 courses – 365 SEK (main course & dessert)

P I G A L L E