

CAVIAR DINNER

Amuse-Bouche

Crisp cone with cultured cream & Imperial Réserve caviar

Frasig strut, syrad grädde, Imperial Réserve-caviar

First Course

Scallop tartare, cauliflower, Imperial Selection caviar

Pilgrimsmusseltartar, blomkål, Imperial Selection-caviar

Second Course

“Beef Tartare”, brioche, beef tenderloin, caramelised cream, Dijon,
chives & Imperial Ossetra caviar

”Oxtartar”, brioche, oxfilé, karamelliserad grädde, dijon, gräslök, Imperial Ossetra-caviar

Main Course

Bread-fried turbot, green peas, Champagne velouté, trout roe & Imperial Réserve
caviar

Brödstekt piggvar, gröna ärtor, champagnevelouté, forellrom, Imperial Réserve-caviar

Pre-Dessert

Lemon verbena sorbet, elderflower, cucumber

Citronverbenasorbet, fläder, gurka

Dessert

Crème brûlée, hazelnut, Imperial Réserve caviar

Crème brûlée, hasselnöt, Imperial Réserve-caviar

P I G A L L E