

Group menu 1

Three-course menu with selectable options for groups of 9 or more. Menu price 555 per person..

Starter

TOAST SKAGEN

Butter-fried levain bread, crème fraîche, iced red onion, dill, and lemon

CRÈME NINON

Green pea soup with Champagne, smetana, and croutons

Add-on 15g Kalix roe 85

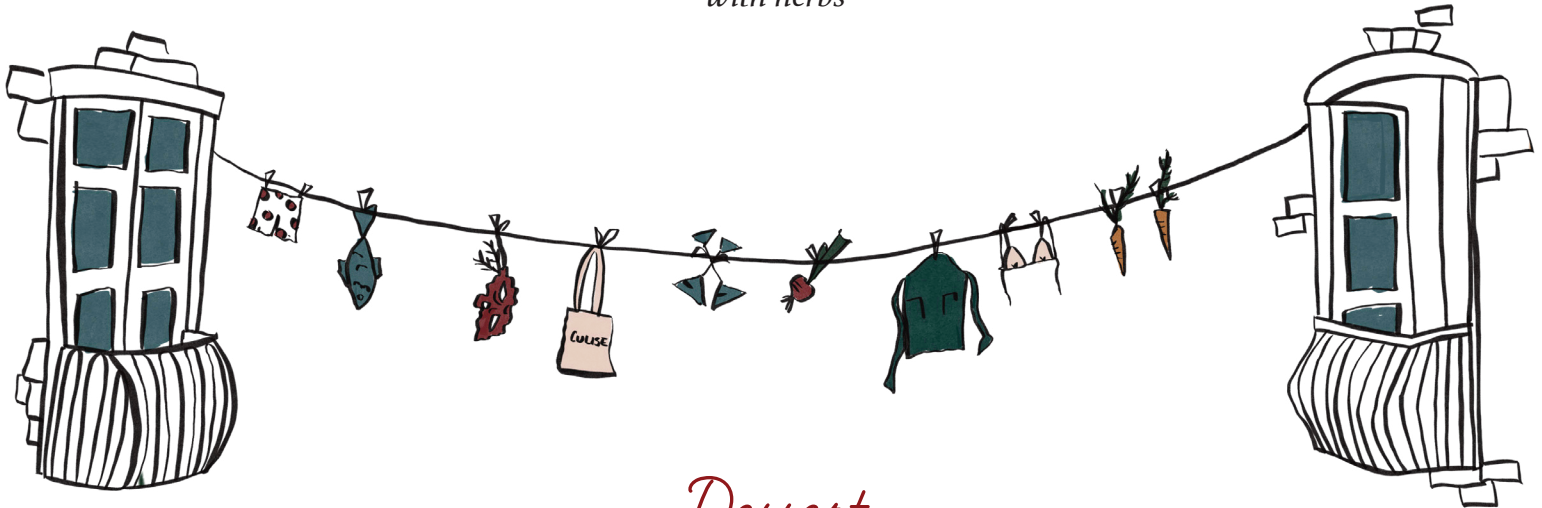
Main

BUTTER-FRIED CHAR "EARLY SPRING"

Wild garlic hollandaise, white asparagus, crispy rhubarb, buttered potatoes, and spinach

STEAK FRITES

Ribeye steak, tomato salad with silver onions and parmesan, browned butter béarnaise, and French fries with herbs



Dessert

LEMON TARTE

Italian meringue, nougat crunch, and herb sorbet

CRÈME BRÛLÉE

Tonight's sorbet, honey, and yogurt with crumble

Group menu 2

Three-course menu with selectable options for groups of 9 or more. Menu price 625 per person.

Starter

TARTLETTE

Tartlette with white asparagus, char tartare, sugar snap peas, rhubarb jelly, browned butter, and crushed nuts

STEAK TARTARE À LA PELLE JANZON

Swedish ox, Kalix roe, horseradish cream, egg yolk, pommes allumettes, red onion, and chives

Add-on 15g Kalix roe 85

Main

BAKED COD "FISH GRATIN"

Cod from Norway, duchess potatoes, lobster sauce, mushrooms, lemon, shrimp, and pickled onion

DUCK BREAST

Puy lentils, vinegar pork, orange jelly, carrot crudités, and mashed potatoes

Dessert

CRÈME BRÛLÉE

Tonight's sorbet, honey, and yogurt with crumble

CHOCOLATE PUDDING

Meringues, cream, raspberries, and chocolate rolls

