Group menu

Three-course menu for parties of nine or more. Please select a starter, a main course and a dessert.
Menu price 645 per guest.

Would you like a fully vegetarian menu? We create seasonal dishes inspired by the harvest from our own farm. Please ask your server, who will be delighted to present today's selection.

Starters

TOAST SKAGEN

Hand-peeled prawns, butter-fried toast, lemon, horseradish, dill

CHANTERELLE TOAST

Chanterelles and seasonal mushrooms in creamy cognac sauce, butter-fried brioche, pickled silver onion, grated Comté, dill salt

Add Kalix roe +110

Main courses

BUTTER FRIED COD

Champagne sauce, sautéed chanterelles, trout roe, potato purée, dill oil, crispy kale

VEAL SCHNITZEL

Gremolata butter, charred cabbage, pickled tomatoes, shallot jus, crispy potatoes

Desserts

CRÈME BRÛLÉE

Apple & yogurt sorbet, cinnamon crumble

CHEESE SELECTION (3 CHEESES)

Jam, fried flatbread