



GROUP MENU

These menus are adapted for parties of at least 11 people. You chose the same menu for the whole group. We will of course respect any allergies or special dietary restrictions.
The pre-order must be received by us no later than five days before your arrival, if we do not recive your choice of menu in time, we can not guarantee that you will get your first choice.
We reserve the right to make certain changes in the menu.

MENU CHOICE 1

Starter

Burrata

Red & green apples, celeriac puree, celery, red grapes & walnut

Main course

Poached cod

Mussels, pickled kohlrabi, ramson capers, chives & potato Robuchon

Dessert

Crème brûlée

770 SEK per person

MENU CHOICE 2

Starter

Vendace roe from Kalix

Brioche, sour cream, red onion & chives

Main course

Flambéed tournedos

Provençale potatoes, haricots verts & three-pepper sauce

Dessert

Black currant

White chocolate, yoghurt mousse, black currant leaf lemonade & black currant sorbet

1095 SEK per person

Booking Terms

The final number of guests must be communicated to the restaurant no later than two working days before your arrival. After this, the number of pre-ordered menus will be charged. To ensure a complete experience during your visit, we kindly ask you to adhere to your scheduled arrival time.

Cancellation of the entire booking must be made in writing via email.

Approved Payment Methods

We do not accept separate payments per person; a maximum of 2 cards is allowed. Accepted payment cards: (Amex, Master/Eurocard, VISA). If an invoice is desired, a pre-order with full invoicing details is required. Payment terms: 10 days.