

GROUP MENU

Compose your own menu in a way that feels good to you based on the dishes below. You choose the same menu for the whole party, but we will of course take into account allergies and special diets. We ask that you choose your menu no later than five days before your dinner.

STARTERS

Mushroom 175:-

Mushroom cream, sautéed autumn mushrooms, pickled lingonberries, Havgus

Tartare 185:-

Beef topside, porcini emulsion, pickled Jerusalem artichoke, Jerusalem artichoke chips

Bleak Roe 225:-

Västerbotten cheese omelet, charred leek, browned butter, herb salad

MAINS

Gnocchi 275,-

Gnocchi, Tuscan kale, pumpkin purée, truffle pecorino, pumpkin seeds

Hake 375,-

Gnocchi, guanciale, peas, seafood velouté, fennel

Entrecôte 425,-

200g entrecôte, crispy almond potatoes, buttered red wine reduction & marinated paprika

DESSERTS

Apple symphony 135,-

Apple pie with vanilla foam, Granny Smith and shiso sorbet, browned butter powder

Crème brûlée 115:-

BOOKING CONDITIONS

The final number of guests will be announced no later than two working days before your arrival, after which the number of pre-registered menus will be charged. In order to be able to deliver the highest class service during your visit, we ask that you keep your booked arrival time.

ACCEPTED PAYMENT METHODS

We do not accept separate payments per person but accept a maximum of 2 credit cards per party. This is to ensure that both you and our other guests receive the best possible service during your stay with us.

If an invoice is required, a request for this is expected at least one week in advance with complete invoice details. Payment terms: 10 days.