

Årstidernas Augusti – Septembermeny

Seasonal Menu

KRÄFTBISQUE

Crayfish soup with dill, Cognac, marinated crayfish & cheese straw

HÄLLEFLUNDRA "BARIGOULE"

Halibut with artichoke, root vegetables & sauce beurre blanc

VILDAND

Wild duck leg confit with seared breast & a creamy mushroom sauce

CHOKLADTERRIN

Chocolate cake with raspberry

Fyra rätter / four courses - 625 kr

Tre rätter / three courses - 525 kr

Sommelierförslag / suggestions

Chablis Vieilles Vignes, P. Bouchard, Bourgogne, France

Sancerre Paul Cherrier, V. Grall, Loire, France

Alto Rouge, Stellenbosch, South Africa

Harveys Bristol Cream, Jerez, Spain

Ett glas till varje rätt / one glass of each - 540 kr

Tre rätters vinpaket / three course wines - 395 kr

Vi erbjuder även ett lättdryckspaket

Allergier eller fobier? Meddela oss.

Allergies or phobias? Please let us know.