

ÅRSTIDERNAS MENY

KONJAKSDOFTANDE KRÄFTBISQUE
Ceviche, surdegskrisp

HALSTRAD RÖDINGFILÉ
Blandade småtomater, vaxbönor, sauce dugléré

DUO PÅ VILDAND
Konfiterat andlår, halstrat andbröst, kål,
kantareller, svartvinbärssås

KARAMELISERAT ÄPPLE
Brynt smör & rosmaringlass

795 kr

Serveras endast vid beställning till hela bordet.
Vegetarisk alternativ finns, vänligen fråga personalen.

VINPAKET

2016 Columbia Winery, Chardonnay,
Washington State, USA

2018 Mâcon-Villages, Chardonnay,
Bourgogne, Frankrike

2018 Sasso al Poggio, Sangiovese / Cabernet
Sauvignon / Merlot, Toscana, Italien

2016 Pajass Passito, Moscato, Piemonte, Italien

665 kr

MALMÖMENYN

LENRIMMAD NORSK FJORDLAX
Skånsk hovmästaresås, fröknäcke

FRANS SUELLS SULA
Kalv, ostfondue, pommes duchesse, tomatallad

PLÄTTAR MED ROMGLASS

595 kr

Serveras endast vid beställning till hela bordet.
Vegetarisk alternativ finns, vänligen fråga personalen.

VINPAKET

2019 Ormarine Jardin de la Mer, Gernache Blanc /
Sauvignon Blanc / Vermentino / Colombard,
Languedoc-Rousillon, Frankrike

2021 Dolcetto d'Alba Contessa Rosalia,
Piemonte, Italien

2015 Clos de Nouys Vouvray Moelleux,
Chenin Blanc, Loire, Frankrike

395 kr

MENU "ÅRSTIDERNA"

COGNAC CRAYFISH BISQUE
Ceviche, sour dough crisp

GRILLED ARCTIC CHAR FILLET
Mixed small tomatoes, wax beans, sauce d'gléré

DUO OF WILD DUCK
Duck leg confit, grilled duck breast, cabbage,
chanerelles, black currant sauce

CARAMALIZED APPLE
Browned butter & rosemary ice cream

795 kr

Only served when ordered by the whole table.
Vegetarian option available, please ask our staff.

WINE PAIRINGS

2016 Columbia Winery, Chardonnay,
Washington State, USA

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Bourgogne, France

2018 Sasso al Poggio, Sangiovese / Cabernet
Sauvignon / Merlot, Tuscany, Italy

2016 Pajass Passito, Moscato, Piemonte, Italy

665 kr

MENU "MALMÖ"

SOFTLY BRINED NORWEIGAN
FJORD SALMON
Scanian mustard & dill sauce, seed cracker

FRANS SUELLS SOLE
Veal, cheese fondue, pommes duchesse, tomato salad

PANCAKES WITH RUM ICE CREAM

595 kr

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Languedoc-Rousillon, France

2021 Dolcetto d'Alba Contessa Rosalia,
Piemonte, Italy

2015 Clos de Nouys Vouvray Moelleux,
Chenin Blanc, Loire, France

395 kr