

PAS D'ART

VALENTINE'S DAY

AMUSE-BOUCHE

Beef tartare with oyster mayo, pickled onion, mustard seeds & Gruyère cheese.

STARTER

Lobster ravioli in a seafood bisque, potato soufflé, fennel & dill oil.

MAIN COURSE

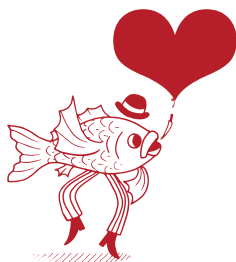
Grilled dry-aged veal entrecôte with pommes Anna, winter spinach, roasted onions, red wine jus with thyme & garlic.

Lightly brined cod ballotine with pommes Anna, winter spinach, roasted onions, white wine sauce with herbs.

Salt-baked beets with goat cheese, preserved lemon, candied walnuts, spinach & brown butter.

DESSERT

Semifreddo on citrus, whipped tonka cream, crispy meringue, citrus fillet & spring blossoms.



PRICE PER PERSON
EARLY & LATE 795^{SEK}

