



GROUP MENUS 2024 (minimum 20 persons)

MENU1 / 65,50 €

Gravlax with dill buttermilk sauce and salted lemon $(G,\,L)$

Thyme-braised lamb neck with parsnip puree and potato confit (G, L)

Yogurt pannacotta with roasted meringue, lingonberry gel, and oat crumble $(G,\,L)$

Coffee/tea

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MENU 2 / 67,50 €

Carpaccio (G, L) Thinly sliced beef fillet, pickled red onion, burnt black pepper, crispy capers, and sage cream

Roasted arctic char with smashed fingerling potatoes and walnut brown butter vinaigrette $(G,\,L)$

Chocolate sea buckthorn-honey pastry (G, L)

Coffee/tea

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MENU 3 / 57,50 €

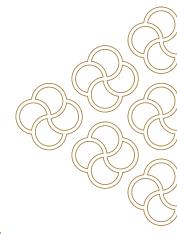
Beet carpaccio

Rosemary-walnut brittle and herb cream (V, G)

Cauliflower-potato gnocchi with truffle $(\forall,\ G)$

Chocolate and black currant dessert (V, G)

Coffee/tea



Please choose a unified menu for your group. Dietary restrictions and allergies notified in advance will be accommodated.