

K A S T E L L E T

4 Course menu 745

Wine pairing 795

SNACKS

Oysters Pr. Pcs / 1/2 dozen 50/250
molluscs

Milk bread & brown butter 120
milk, egg, gluten

Rossini Caviar 30g 945
Sour cream & potato chips
fish, milk

SMALL DISHES

Tartare 235
Horseradish & cured egg yolk
egg

Celeriac 195
Beurre blanc
milk, celery

Potato & Kalix Ljörom 295
fish, milk, egg, molluscs, milk

Langoustine 340
Langoustine bisque & ravioli
shellfish, milk, gluten, sulfite

BIGGER DISHES

Pappardelle 245
Mushroom & truffle manchego
milk, egg, gluten

Turbot 325
White asparges & mussel sauce
milk, fish, molluscs

Entrecote 350
Bone marrow, onion & mushroom confit
milk

Dry aged tenderloin 700g 845
(For 2 to 3 persons)
milk

SIDES

Potato puree milk 65

Green salad egg 65

Burrata & tomato milk, egg 195

DESSERTS

chocolate ice cream 165
Tonka, coffee & hazelnut
milk, egg, nuts, gluten

Rhubarb sorbet 165
Nyr & Hibiscus tea
milk

3 Cheeses 250
Jam & crisp bread
milk