

Grön Menu

Lobster tail beignet, Rossini caviar, creme fraiche and corn

Tomato pie, oregano and kombu

Wild mushrooms, ginger and mushroom garum broth

Butter poached Finnish Lapland Puikula, chives and vendace roe

Morels au farchi, preserved spruce shoot and truffle sauce

Mushroom fudge and fennel pollen brioche bread
with house-churned butter

Cod, sunchoke, crayfish sauce and beurre noisette Sabayon
*with 10g of Rossini caviar 20 eur

BBQ Finnish beef tenderloin, 24h smoked oxtail presse and
pepper jus

Nordic lemons and green juniper berries

Roasted chestnut and caramelized milk ice cream, black
currant and sunflower

Fall pumpkin Pate de fruit

White chocolate tartlet, cloudberry and poppy seeds from
Santa Dorotea Farm

Acorn miso and chocolate caramel

Freshly baked carrot and elderflower cake

Vegan Menu

Corn beignet, king trumpet mushroom and
vegan creme fraiche

Tomato pie, oregano and kombu

Wild mushroom, golden beetroots and wild mushroom broth

Poached Finnish Lapland Puikula, chives
and Tonburi land caviar

Morels au farchi, preserved spruce shoot and truffle sauce

Freshly baked mushroom fudge and fennel pollen bread with
whipped vegan butter

Grilled sunchokes, root vegetable sabayon and summer berry
"beurre blanc"

BBQ celeriac, 24h apple wood smoked onions and
pepper jus

Nordic lemons and green juniper berries

Roasted koji ice cream, black currant and sunflower

Fall pumpkin Pate de fruit

White chocolate tartlet, cloudberry and poppy seeds from
Santa Dorotea Farm

Acorn miso and chocolate caramel

Freshly baked carrot and elderflower cake

Menu 148 €

Wine pairing - 112 €

Non-alcoholic pairing - 82 €

Mixed pairing - 96 €

(For additional information concerning allergens or dietary restrictions
please ask our personnel and we are happy to assist you.)

9

9-10-11