



Chefs Table Meny

April 2025

Snacks

Marconamandlar / Marcona Almonds

Saltgurka / Pickle

Smetana, Honung / Sour cream, Honey

Löjrom, Chips & Dip / Whitebait Roe, Chips & Dip

Förrätter / Starters

Vit Sparris / White Asparagus

*Brynt Ponzusmör, Picklad Forellrom, Rostade Hasselnötter /
Browned Ponzu Butter, Pickled Trout Roe, Roasted Hazelnuts*

Gambas Roll

*Rödräka, Brynt Vitlökssmör, Holy Trinity Veg, Brioche, Yuzuaioli, Macadamianöt, Asian
Slaw/*

*Red Shrimp, Browned Garlic Butter, Holy Trinity Veg, Brioche, Yuzu Aioli, Macadamia
Nut, Asian Slaw*

Varmrätt / Main Dish

Tomahawk

Padrones, Tomatsallad, Bearnaisesås, Pommes Frites

Dessert

Rabarber / Rhubarb

*Mandelkaka, Halloncreme, Färskostglass, Lagerbladsmarängar /
Almond Cake, Raspberry Cream, Cream Cheese Ice Cream, Bay Leaf Meringues*

825kr/Person

Dryckespaket/The Beverages Package

525kr/Person

Twisted GT eller/or Champagne
Glas Vitt Vin / Glas Of White Wine
Glas Rött Vin / Glas Of Red Wine
Dessertvin
Hotshot