

## Tasting Menu

Hiramasa crudo, fermented grape juice, lemon verbena and black pepper oil

Lobster, rutabaga, ginger and vanilla

Lobster broth

Topside of beef, truffle, whipped egg, rose and celeriac pickles

Quenelle de brochet, scallop, king crab and Oscietra caviar

Turbot confit, artichoke, trumpet mushrooms and warm vinaigrette with juniper

Saddle of lamb, charcoal grilled herbs, salsify and fig leaf oil

Reindeer caramelized black oudding, cloves and citrus

Plums, summer flowers and koji

Baked garden apple, oxidized apple juice, vanilla and roasted almond ice cream

Small pastries and chocolates

2750 SEK