

## 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

Scallop mousseline, poached king crab, Oscietra caviar and marigold oil

Monkfish confit, artichoke, funnel chanterelles and warm vinaigrette with juniper

Charcoal grilled mallard, aubergine, shiso and vadouvan

Reindeer, caramelized black pudding, clove and citrus

Pear, summer flowers and koji

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

Small pastries and chocolates

2750 SEK