

Dinner for 12 persons or more

Please choose one menu for the whole company.
Please alert if you have any allergies at time of booking.

Add dessert 50 kr

Crème Brûlée

Menu 1 460 kr

Hjorttartar

Med picklad pumpa tryffelmajonnäs, chilivinägrette & friterad jordärtskocka

Tartar of deer with pickled pumpkins, truffle mayo, chili vinaigrette & deep-fried Jerusalem artichoke

Bakad röding från Sirdal

Fänkål, krabba, smörsås med Vermouth, spenat & äpple

Baked Char from Sirdal, fennel, crab, buttered Vermouth sauce, spinach & apple

Menu 2 460 kr

Tunt skuren Fröjalax

Ponzu, sesammajonnäs, krispigt rispapper & chiligurka

Sashimi of Fröja salmon with sesame mayo, Ponzu rice paper & chili cucumber

Grillad svensk ryggbiff

Dragonsmör, rödvinsås, bakad lök, haricots verts & rostade tomater

Grilled Swedish sirloin with Tarragon butter, red wine sauce, baked onions, French beans & roasted tomatoes.

Menu 3 380 kr

Chèvre chaud

Gratinerad getost, färska betor, honung, brynt smör, rökta mandlar & endive

Goat cheese au gratin, fresh beets, honey browned butter smoked almonds & endive

Helrostad blomkål

Jordärtskockscrème, nötter, sojapicklad svamp från Östragärde, brynt smör & riven Gruyère

Whole roasted cauliflower, Jerusalem artichoke crème, soy pickled mushrooms from Östragärde farm, browned butter & Gruyère.