

## **Valentine's Day 2026**

### **Starter**

Blue mussels, coco beans, chorizo, fennel, chili oil & herb mayonnaise

Thinly sliced raw beef, grilled cream, sourdough croutons, pickled coriander seeds & garden cress

Pan-fried swede, oyster mushrooms, pickled pearl onions, green pepper supremes & roasted almonds

### **Main course**

Duck, caramelised pumpkin purée, blood orange, duck jus, endive & charred onion

Baked skrei cod, rainbow trout roe, pointed cabbage, butter-poached leek, smoked butter sauce & potatoes

Fried Jerusalem artichoke, sautéed black kale, browned butter foam, pickled Jerusalem artichoke & winter truffle

### **Dessert**

Lemon tart & sour cream sorbet with amaretto

Caramel & hazelnut bavaresis, piped cherries & chocolate fudge

Petit choux, cheese cream made with aged Gammel Knas & maple syrup

**Choice of starter, main course & dessert - 595 SEK**

**(Dishes will also be available to order individually)**