



DEN GYLDENE FREDEN

1722

Banquet meue

3 courses 995: -

Starters

Beef tartar

Dijon, horse radish, baked egg yolk, pickled beets & cress

Smoked Arctic Char

Horseradish pickles, dill cream, rye bread & rainbow trout roe

Toast Skagen

Butter-fried toast, shrimp, dill, mayonnaise & vendace roe from Kalix

Fredens S.O.S

Pickled herring, aged cheese, butter & crisp bread

Varmrätter

Roasted Venison

Variation of celeriac, pressed cabbage, port wine sauce & pommes Boulangère

Baked cod loin

Roasted carrot puré, butter fried lobster, tarragon, grilled leeks & brown butter

Plaice "Grenoble"

Plaice served on the bone with, capers, beets, dill and brown butter

Desserter

Raspberry Parfait

Almond cake, poached peach

Chocolate mousse pastry

Passion fruit, pistachio, blackberries

"Sticky toffee pudding"

Ginger, pecans, vanilla ice cream

Crème Brûlée

Vanilla, cane sugar

Cheese

Apple & quince compote