



# DEN GYLDENE FREDEN

1722

## Banquet menu

3 courses 995: -

### Starters

#### Toast Skagen

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

#### Tartar of lightly smoked reindeer

Jerusalem artichoke, Vendace roe from Kalix, black currants, dill

#### Fois gras parfait

Pear, brioche, Sautern jelly, hazelnuts

#### The Golden herring

Boiled egg, golden beets, horseradish, chive cream

### Mains

#### Fillet of beef "Rossini"

Fois gras, brioche, truffle, red wine jus & potato purée

#### Swedish meatballs

Potato purée, cream sauce, pickled cucumber & lingonberries

#### Quenelles of Scallops & Pike

White wine sauce with Pernot, fermented asparagus, caviar, potato purée

#### Dry aged Short ribs

"Freden fries", truffle emulsion, tarragon jus, charred onion

#### Pan-fried Pike-perch

Butter poached lobster, fennel, roasted garlic purée, tomato and lobster velouté

### Desserts

#### Den Gyldene Fredens Chocolate dessert

Sea buckthorn, vanilla caramell, hazelnut, buckwheat

#### Spiced poached pear

Preserved gooseberry, pear & thyme sorbet, vanilla cream

#### Crème Brûlée

Vanilla & cane sugar

#### Cheese

Sweet compote, rye crackers