



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 Sirloin

"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