



DEN GYLDENE FREDEN

1722

Banquet menu

3 courses 995: -

Starters

Toast Skagen

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

Tartar of Swedish Dairy cow

Roasted marrow, capers, green onion emulsion, Dijon and graded egg yolk

Paté of wild boar & fois grass

Sweetened quince, salted cucumber, pickled onion, pistachios & crispy sour dough

Pickled herring "Lerpotta"

Matjessill, ägg, skuren lök, syrad grädde, dill & brynt smör

Vendace roe from Kalix

Syrad grädde, skuren lök, dill, citron & smörstekt toast

Mains

Braised veal in dill

Baked root vegetables, potato purée, pickled onions & tangy dill cream sauce

Swedish meatballs

Potato purée, cream sauce, pickled cucumber & lingonberries

Pan-fried Place "Albert"

Brioche, mushrooms, leeks, Noilly Prat velouté, vendace roe from Kalix & pressed potatoes

Venison

Purée of Jerusalem artichoke, variation of cabbage, cherries & truffle jus

Salmon baked in brown butter

Golden beets, horseradish velouté, Arénkha Caviar & "kroppkaka" filled with smokes salmon

Desserts

Chocolate fondant

Cherry sorbet & candied hazelnuts

Tarte Tatin

Cardamom, rosemary, burnt sugar & vanilla ice cream

Crème Brûlée

Vanilla & cane sugar

Cheese

Sweet compote, rye crackers