



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

Tarragon cream, Almnäs Tegel cheese & Jerusalem artichoke

Terrine of ox tail & foie gras

Compote of shallots, pickled celeriac, truffles & watercress

S.O.S

Variation of pickled herring served with classic garnish

Vendace roe from Kalix

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

Mains

Swedish meatballs

Potato purée, cream sauce, pickled cucumber & lingonberries

Baked arctic Char

Hollandaise of brown butter, asparagus from this and last year, vendace roe from Kalix & potato puree with chives

Dry aged sirloin

Pomme gratin with truffle and Gruyere, salad of baked onions, mushrooms, pickled celeriac & watercress. Served with tarragon jus

Pan-fried Halibut

Oyster velouté, broccoli purée, sauteed leafy greens, potato croquette & sturgeon caviar

Desserts

Chocolate fondant

Cherry sorbet & candied hazelnuts

Poached rhubarb

Rhubarb sorbet, almond pastry & vanilla cream

Crème Brûlée

Vanilla & cane sugar

Cheese

Sweet compote, rye crackers