



DEN
GYLDENE
FREDEN

1722

Sällskapsmeny

Meny I - 465: -

Inklusive dryckespaket - 875: -

Lerpotta

Matjessill, rödlök, syrad grädde, tärnat ägg, krispig potatis & brynt smör

Eriksberg Original & en snaps

Köttbullar

Potatispuré, gräddsås, ättiksgurka & lingon

Fiasco!, Monte Bernardi, Toscana

Vaniljglass

Svenskt bryggkaffe

Meny II - 595: -

Inklusive dryckespaket - 995: -

Lantpaté på gårdsgris från Dalsland

Rabarber-confit, bitter sallad & senapskräm

Sybille Kuntz, Kabinett, Riesling, Mosel, Tyskland

Gäddqueneller

Svenska blåmusslor, buljongkokta rötter & Pernod

Ried Käferberg Grüner Veltliner Alte Reben, Weingut Rabl, Kamptal

Vaniljglass

Inkokt glasrabarber & rostad mandel

Moscato d'Asti, Bera, Piemonte, Italien

Meny III - 695: -

Inklusive dryckespaket - 1195: -

Toast Skagen

Smörstekt toast, handskalade räkor, dill, majonnäs & Kalixlöjrom

Clos Amador, Cava, Brut Spanien

Svensk kalvrygg

Smörstekt vit sparris, toppmurklor, Pommes Maxim & tryffelkräm

Langhe Nebbiolo, Batasiolo, Piemonte

Smäländsk ostkaka

Fläderblom, hallon & vit choklad

Moscato d'Asti, Bera, Piemonte, Italien



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Group menus

Menu I - 465: -

Including beverage package - 875: -

Pickled herring "Lerpotta"

Matjes herring, eggs, onions, sour cream, crispy potatoes & brown butter

Eriksberg Original & one snaps

Swedish meatballs

Potato purée, cream sauce, pickled cucumber & lingonberries

Fiasco!, Monte Bernardi, Toscana

Vanilla ice cream

Swedish filter coffee

Menu II - 595: -

Including beverage package - 995: -

Paté of Hampshire pork

Rhubarb confit, bitter salad & mustard cream

Sybille Kuntz, Kabinett, Riesling, Mosel, Tyskland

Quenelles of Pike

Swedish blue mussels, poached root vegetables & Pernod

Ried Käferberg Grüner Veltliner Alte Reben, Weingut Rabl, Kamptal

Vanilla ice cream

Rhubarb & toasted almonds

Moscato d'Asti, Bera, Piemonte, Italien

Menu III - 695: -

Including beverage package - 1195: -

Toast Skagen

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

Clos Amador, Cava, Brut Spain

Swedish veal sirloin

White asparagus, morels, "Pommes Maxim" & truffle cream

Langhe Nebbiolo, Batasiolo, Piemonte

Swedish "cheesecake"

Elderflower, raspberries & white chocolate

Moscato d'Asti, Alessandra & Gianluigi Bera, Piemonte