

# EXECUTIVE LUNCH

LONG LUNCH IN SEVEN SERVINGS INCL. A CAREFULLY SELECTED WINE BUNDLE.  
AVAILABLE ONLY FOR TWO DAYS. 30 NOVEMBER - 1 DECEMBER 2017

## AMUSE-BOUCHE

### crayfish soup

with deep fried malt bread and rainbow roe

## FIRST SERVING

### seared scallop

smoked pork belly, crispy onion, grated foie gras,  
fingerling potato crème and ox marrow gravy

## SECOND SERVING

### carpaccio of cured venison

pickled chanterelles, truffle crème,  
jerusalem artichoke chips and porcini vinaigrette

## THIRD SERVING

### breaded fillet of char

mussel beurre blanc, fennel crudité,  
bleak roe and celeriac purée

## FOURTH SERVING

### variety of duck

crispy duck breast with smoked duck rilette, baked endiv,  
foie gras gravy and citrus cooked puy lentils

## FIFTH SERVING

### french cheese

with accompaniments

## SIXTH SERVING

### apple tarte

with cardamom ice cream,  
preserved blueberries and caramelized almonds

## SEVENTH SERVING

### espresso truffle

rolled in smokey whisky from Mackmyra and roasted coconut flakes

**1495:-/PERSON**  
**INCL. WINE BUNDLE**