

VALENTINES MENU



645:-/PERSON

AT ARRIVAL

SMALL TARTLET

with King bolete royal, grated gryere cheese and avruga caviar
one glass of sparkling wine

STARTER

BOCKHOLMEN'S LIGHTLY SMOKED RAINBOW TROUT

with fennel, sour cream, cress, crispy sourdough bread
and rainbow trout roe

MAIN

HELGRILLAD SIRLOIN

with winter greens, madeira gravy, roasted almond potatoes
and creamy Jerusalem artichoke

CHEESE

GOAT CHEESE

with Bockholmen's honey and soy roasted almond

DESSERT

NOUGAT ICE CREAM "CAKE"

with grated white chocolate, blackberry and lemon



WELCOME!