

## à la Carte

### Starters

Tomatoes from Skilleby with rose & hibiscus  
Chilled red currant consommé perfumed with roses & lemon verbena.  
lemongrass emulsion, iced radishes and piment d'espelette  
390 kr

“Crème ninon”  
ragüot with broccoli, split peas, fava beans & sorrel, black currant leaf oil,  
butter sauce with parsley, buttermilk, & lemon confit  
*with Oscietra Caviar 690 kr*  
*with Vendance roe from Kalix 410 kr*

Lightly cooked blue lobster from Bretagne  
Chilled red currant consommé perfumed with roses & lemon verbena.  
tomatoes from Skilleby seasoned with hibiscus, iced radishes and piment d'espelette  
525 kr

Terrine with organic foie gras  
grapes from Vreta kloster, vinaigrette with aged balsamico,  
unripe grape juice & hazelnut oil  
450 kr

### Main Courses

Artichokes ”à la Barigoule”  
Crème with split peas and parsley , ragüot with fava beans & broccoli,  
butter poached spring onions, black currant leaf oil & artichoke bouillon  
550 kr

Pan fried wild turbot & crayfish poached in beer & sprouted dill  
crayfish velouté, braised fennel, fennel flowers & curry à la Danyel  
790 kr

Hay smoked quail from Skåne “Farcie” with tarragon  
mushrooms, roasted garlic, sweet corn crème, butter poached silver onions,  
quail jus with sherry & green peppercorns  
650 kr

Grilled- & braised autumn lamb  
with rosemary, harissa & lavender  
artichokes, goat's milk youghurt, ”Jus à la Barigoule”  
750 kr

### Desserts

Swedish and french cheeses from the trolley  
250kr

Mirabelle plum sorbet  
jasmin & grapefruit infusion and caramelized plum compote  
200kr

Autumn raspberries seasoned with meadowsweet  
orange blossom water, pistachio sorbet & salted pistachio praliné  
250kr

Chocolate ”Grand Opera”  
Coffee, marinated cherries and cherry coulis  
250kr

LES  
GRANDES TABLES  
DU MONDE



OK  
OPERAKÄLLAREN