

## Wines

2017 Chablis Grand Cru  
"les Clos"  
Domaine Pinson  
Burgundy, France

2005 Gewürztraminer Vendange Tardives Grand Cru  
"Furstenstum"  
Domaine Weinbach  
Alsace, France

2007 Riesling Grand Cru  
"Gaisböhl"  
Dr. Bürklin-Wolf  
Pfalz, Germany

2011 Charmes-Chambertin Grand Cru  
Domaine Perrot-Minot  
Bourgogne, France

2004 Trockenbeerenauslese Scheurebe  
"No 4"  
Kracher  
Burgenland, Austria

## Menu

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

Terrine with organic Foie Gras  
grapes from Vreta Kloster,  
vinaigrette with aged balsamico,  
unripe grape juice & hazelnut oil

Crayfish poached in beer, sprouted dill & caraway  
"Quenelle de Brochet", crayfish velouté, braised fennel,  
fennel flowers & curry á la Danyel

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

Autumn Raspberries seasoned  
with meadowsweet orange blossom water, pistachio sorbet  
& salted pistachio praliné

Mignardises