

Wines

2019 Furmint Sec
Királyudvar
Tokaj, Hungary

Ratafia de Champagne
Egly-Ouriet
Champagne, France

2018 Condrieu
"la Petite Côte"
Cave Yves Cuilleron
Rhône, France

2017 Nuits-St-Georges
"les Chaliots"
Domaine Michel Gros
Burgundy, France

2018 Zweigelt Beerenauslese
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