

Wines

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

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

2010 Dom Perignon
Moët & Chandon
Champagne, France

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

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

2011 Barolo
"Rocche dell'Annunziata"
Paolo Scavino
Piemonte, Italy

1999 Trockenbeerenauslese Chardonnay Welschriesling
"No 3 Nouvelle Vague"
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

"Crème Ninon" with Oscietra caviar
ragu of broccoli, split peas, fava beans & sorrel,
black currant leaf oil,
butter sauce with parsley, buttermilk, & lemon confit

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

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

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

Mignardises