

## Wines

2019 Furmint Sec  
Királyudvar  
Tokaj, Hungary

Ratafia de Champagne  
Egly-Ouriet  
Champagne, France

NV les Vignes de Vrigny Premier Cru  
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

2015 Brunello di Montalcino  
Castello Romitorio  
Toscana, Italy

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

"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