GRODAN

BANQUET MENU

MENU 1

PARMA WRAPPED SCALLOPS
Broccoli puré, tangy tarragon salad, chili crutons

THYME FRIED FILLET OF VEAL
Mushroom stuffed gyoza, celeriac, roasted garlic gravy, mustard seed, pickled zucchini

CHOCOLATE CAKE
Roasted white chocolate, smetanaparfait, orange & berry compote

728 KR

MENU 2

LEMON BAKED TROUT
Chives crème, pickled root vegetables, fennel crisps, trout roe

PECORINO SPICED SOLE
Truffle potatoes, seasonal vegetables, lobster & tomato gravy

CHOCOLATE CANNELLONI
Raspberry, chocolate, matcha tea

722 KR

MENU 3

ASPARRAGUS SALAD
Cauliflower crème, mint, butter roasted almond, parsley & orange

BEET WELLINGTON
Eccles cake with mushroom & yellow beet, sauteed spinach, pumpkin pureé, gremolata

RHUBARB PIE
Vanilla sauce, chocolate, coco

683 KR

MENU 4

THYME CURED BEEF TENDERLOIN
Deep fried egg, mustard crème, cress

COD
Lemon stewed spinach, yellow beet, pickled celery, dill potatoes, chervil salad

PAVLOVA
Passion fruit's curd, raspberry, whipped cream

728 KR

MENU 5

KALIX BLEAK ROE
Hash brown, chives, red onion, lemon, smetana

BEEF TENDERLOIN
Cabbage & parsnip puré, sauteed green cale, croquette with Basque chorizo

CRÈME BRÛLÉE
Bourbon vanilla

773 KR

This menu is valid between 2018-04-01 - 2018-08-31.
Prices above are inclusive of VAT & per person.
We reserve the right to change the menu and prices in 2018.
If you wish to create your own menu from the above menus or help with wine suggestion, please contact us and we will gladly help you.

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