

Anniversary menu

Canapées

Pastis praliné with fennel / Petit Choux of mushrooms

Tartelette with crab, mint and white asparagus/ Crustad serving foie gras, port and chocolate

Veal tartar with horseradish and caviar/ Fourme d'Ambert and pensée flowers

Our way of Pissaladière

Bread serving

Crab – Caviar – Yuzu

Palmer & Co, Brut Reserve NV Champagne, Montagne de Reims

Richard Juhlin, Non-Alcoholic champagne NV, Champagne

Langoustine - Bisque - Dill

Château Fuissé, Pouilly-Fuissé 2015, Bourgogne (France)

Alain Milliat, Jus Pomegranade, Kiryat-Gat Israel

Foie gras - Passionfruit - Cotton Candy

Rolly Gassmann, Rotleibel de Roshschwihir, Pinot Gris 2011, Alsace (France)

Alain Milliat, Jus de Raisin Sauvignon Blanc Vendange Precoce, Sud-Ouest – Gaillac

Grapefruit - Vanilla – Dill

Turbot - Beurre Blanc - Kalix Bleak Roe

Santiuorio, Tinci 2016, Campania (Italy)

Alain Milliat, Jus Rhubarbe, Picardie – Hauts - de – France

Red Mullet - Spring Onions - Tomato

Domaine Bunan, Blanc de Blancs NV, Provence (France)

Alain Milliat, Jus Tomate Verte, Rhône

Quail – Jerusalem artichoke – Truffle

Brunello di Montalcino, Col d' Orcia 2013 Toscana (Italy)

Alain Milliat, Jus Raisin Rouge Syrah (France)

Gällersta, Örebro Beef 32 Months – French Murrels – Green Asparagus

Château Lascombes 2007, Margaux, Bordeaux (France)

Alain Milliat, Nectar Cassis Noir de Bourgogne, Tain l'Hermitage - Rhône

Lemon – Tarragon

Coconut - Vanilla - Pineapple

Alfiero Boffa, Moscato d'Asti 2017, Piemonte (Italy)

Dryckeriet, Hoppy Grape, Stockholm

Petit Fours