

Lux Dag för Dag Sample Menu

Starters

Lux chicken liver paté 85 Kr

Swedish cold cuts 195 Kr

Sablé Breton, onion cream, salsify, fennel pollen 115 Kr

Red deer - tataki, soya mayonnaise, pickled ginger 145 Kr

Grilled langoustine, Jerusalem artichoke, browned langoustine butter 150 Kr

Spicy wild boar bouillon, poached oyster, black morel, pike - perch 155 Kr

Grilled burbot, lemon, cauliflower, smoked roe cream 105 Kr

Main courses

Red deer, beet root, parsley, Swiss chard 275 Kr

Cod "casserole", white wine sauce, anchovy and dill 205 Kr

Mushroom ravioli with pea porridge, Pecorino, cep 205 Kr

Grilled pike-perch, browned butter mayonnaise 215 Kr

Quail stuffed with duck liver, roasted mushrooms, Hasselback potato 295 Kr

Desserts

Blood orange sorbet, pistachio parfait, caramelized pistachio 120 Kr

Warm cloudberry, yoghurt sorbet, almond, browned butter 130 Kr

Butter fried small pancakes with raspberry jam, whipped cream 95 Kr

Scoop of sorbet 55 Kr

Farm cheese, plum marmalade 75 Kr / 160 Kr

Chocolate praline 22 Kr