

# SPECIALS

## GREEN TABLE DINNER

hosted by chef  
MARCUS SAMUELSSON

### SUSTAINABLE MENU



*The menu is based on the Lancet Report, which is owned and developed by EAT - a guide to a fantastic, seasonal, healthy meal and a way to make the lowest possible footprint on our planet at the same time.*

### APPETIZERS

Kålrotstaco, picklad kålrabbi, rökt tomat, grillad morot, chimichurri, ghoa-krasse

*Swede taco, pickled kohlrabi, smoked tomatoes, grilled carrots, chimichurri, ghoa cress*

### MAIN COURSE

Misorostad spetskål & Broccolini, tajinrostad lök, friterade kikärter, kokosmjölk, mandel & krispig potatis, serveras med provencalkryddad torsk

*Miso roasted Point Cabbage & Broccolini, tajin roasted onions, fried chickpeas, coconut milk, almonds & crispypotato, served with Provencale rubbed cured cod fish*

### DESSERT

Svenska jordgubbar & rabarber, vattenmelonsorbet, chili-picklad vattenmelon, karamelliserat majsbröd

*Swedish strawberries & rhubarb, watermelon sorbet, chili-pickled watermelon, caramelized cornbread*

**MENU** ..... **495**



KITCHEN & TABLE

BY MARCUS SAMUELSSON