

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

CEVICHE NIKKEI TOFU

Tofu, leche de tigre, picklad sötpotatis, sojamarinerade ärtor, rädisor, rostad majs, sesam

Tofu, leche de tigre, pickled sweet potato, soy marinated peasradishes, roasted corn, sesame

MAIN COURSE

CAULIFLOWER STEAK

Miso och tahinirostad blomkål, rostade hasselnötter blomkålspuré, picklad rödlök

Miso and tahini roasted cauliflower, roasted hazelnuts cauliflower puree, pickled red onion

DESSERT

BIG APPLE

Grön äppelsorbet, jordärtsskocksmousse, kakdeg rostade pistagenötter, vit choklad

Green apple sorbet, artichoke mousse, cookie dough, roasted pistachios, white chocolate

MENU **375**



KITCHEN & TABLE

BY MARCUS SAMUELSSON