

SPECIALS

GREEN TABLE MENU

SUSTAINABLE MENU



The menu is created in collaboration with EAT - enjoy a seasonal, healthy meal, that in the same time makes the lowest possible footprint on our planet.

APPETIZER

Sweet Potato Ceviche

Tofu, leche de tigre, pickled sweet potato, soy-marinated peas, radish, chulpe corn, sesame

MAIN COURSE

Cauliflower Steak

Miso & tahini roasted cauliflower, roasted hazelnuts, cauliflower purée, pickled red onions

DESSERT

Big Apple

Granny smith sorbet, Jerusalem artichoke mousse, cookie dough, roasted pistachio & white chocolate

2 COURSE MENU 370

3 COURSE MENU 485



KITCHEN & TABLE



BY MARCUS SAMUELSSON