

# 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

#### VEGGIE CEVICHE

Rostad selleri, "tigmjök", tofu, soya-marinerade bönor, koriander, rädisor, rostad majs, sesam

*Roasted celeriac, leche de tigre, tofu, soya-marinated beans, radish, chulpe corn, sesame*

### MAIN COURSE

#### POINT CABBAGE STEAK & MISO CARROT

Miso & tahini rostad spetskål, jordärtskockschips, misorostad morot, hasselnätter, morotspuré

*Miso & tahini roasted point cabbage, jerusalem artichoke chips, miso roasted carrot, roasted hazel nuts, carrot puré*

### DESSERT

#### BIG APPLE

Granny smith sorbet, jordärtskocksmousse, kaksmulor, rostade pistagenötter & vit choklad

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

<b>3 COURSE MENU</b> .....	<b>450</b>
<b>2 COURSE MENU</b> .....	<b>355</b>



**KITCHEN & TABLE**

BY MARCUS SAMUELSSON