

# SPECIALS

## Chef's recommendation

### TONIGHT'S COCKTAIL

#### Cono Sur Brut Rosé

9,50€/12cl

### APPETIZER

#### MY HEART BEETS (L)

*Punajuurta, mustaherukkaa, hapatettua kermaa ja lipstikkaa*  
*Beet root, black currant, fermented cream and lovage*

*We recommend: 20 Barrels Pinot Noir 11,80€/12cl*

### MAIN

#### PORK IN WINTER GARDEN (L,G)

*Glaseroitua ylikypsää porsaanposkea, paahdettuja hedelmiä & sinappiparmentier*  
*Glazed over cooked pork cheek, roasted fruit & mustard parmentier*

*We recommend: Cono Sur Single Vineyard 8 Grapes 9,60€/12cl*

### DESSERT

#### HONEY & MILK

*Hunajacremaux, hunajakakkua, kristallisoitua hunajaa sekä valkosuklaata*  
*Honey cremaux, honey cake, crystalized honey and white chocolate*

**MENU ..... 39€**

LOVE IS  
TO SHARE SOMETHING IMPORTANT  
LIKE GOOD FOOD AND WINE!



KITCHEN & TABLE

BY MARCUS SAMUELSSON