

**VALENTINE'S DAY**  
**3-COURSE**  
**695 SEK**

..... **TONIGHTS COCKTAIL** .....

**ST:GERMAIN SPRITZ** ..... 135  
*Elderflower liquor, lemon, sugar, champagne*

..... **APPETIZER** .....

**SCALLOP AU GRATIN**  
*Gratinerad kammussla, mandel, rågbröds krisp & löjrom*  
*Gratinated scallop, almond, rye bread crisps & bleak roe*

..... **MAIN** .....

**SADDLE OF VENISON**  
*Pepparstektt hjortsadel med rostad jordärtskocka, hjortsås*  
*smaksatt med lök, serveras med syltad lök och riven Svecia*  
*Pepper fried saddle of venison, Jerusalem artichoke, onion infused*  
*deer sauce served with mushroom, pickled onions & grated Svecia*  
*cheese*

..... **DESSERT** .....

**SWEET DELIGHT**  
*Champagnesorbet, jordgubbsglass & chokladfondant*  
*Champagne sorbet, strawberry ice cream & chocolate fondant*

..... **WINE PACKAGE** .....

..... 395  
*I AVONDALE ANIMA CHENIN BLANC, South Africa - organic*  
*II GAGLIASSO CIABOT RUSS NEBBIOLO, Italy - Vegan*  
*III CHÂTEAU PREMIER CRU SAUTERNES, France*



**KITCHEN & TABLE**

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BY MARCUS SAMUELSSON