



VALENTINE'S DAY MENU

STARTER

Brioche, hummer, äpple, selleri
svart vitlök, sichuanpeppar
*Brioche, lobster, apple, celery, black
garlic, sichuan pepper*

MAIN COURSE

Kronhjort, semitorkade lingon,
jordärtskocka, svampsky, inlagd
svamp
*Fallow deer, semi dried lingonberry,
jerusalem artichoke, mushroom jus,
pickled mushroom*

DESSERT

Variation på choklad,
myskmadra, körsbär
Variety of chocolate, woodruff, cherry



710 SEK/person



KITCHEN & TABLE
MALMÖ

BY MARCUS SAMUELSSON



VALENTINE'S DAY

VEGETARIAN MENU

STARTER

Brioche, rotselleri, äpple, selleri,
svart vitlök, sichuanpeppar
*Brioche, celeriac, apple, celery, black
garlic, sichuan peppar*

MAIN COURSE

Ravioli, jordärtskocka, tallegio,
hasselnötter, salvia, brynt
sojasmör
*Ravioli, jerusalem artichocke, tallegio,
hazelnuts, sage, browned soy butter*

DESSERT

Variation på choklad,
myskmadra, körsbär
Variety of chocolate, woodruff, cherry



710 SEK/person



KITCHEN & TABLE
MALMÖ

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