

# SAMPLE MENU

## 4 COURSE AUTUMN LUNCH MENU

\$560 PER PERSON

### 2 TASTING GLASSES BEVERAGE PAIRING

\$320 PER PERSON

### ADDITIONAL PAIRING GLASS

\$120

### ADDITIONAL MAIN COURSE

\$250

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

Nordic snack

### STARTER:

Venison tartare, ättika emulsion, semi dried carrots, deep fried lichens, browned butter & parsley

or

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds, marigold & Swedish barley miso

### BREAD SERVING:

Sour milk bread "Rye, spelt, barley, oats" & home made butter

### MAIN COURSE:

North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe

or

Wagyu "A5" striploin, pickled burdock, trout roe, charred eggplant purée perfumed with oyster & sesame vinaigrette

### SWEETS:

Brown butter ice cream, pickled apple, almond crumble & sea buckthorn

Inspiration of "Fika" with complimentary coffee or tea

# SAMPLE MENU

## 5 COURSE AUTUMN DINNER MENU

\$1388 PER PERSON

### GUBBRÖRA

SHARING DISH

“Gubbröra” or “Gentleman’s Delight”, is a traditional Swedish dish which is often enjoyed as a canapé or light snack.

An authentic mixture of smoked eel, pickled herring, eggs, dill, chives and crisp bread.

This classic sharing dish is best served with award winning Gustav dill vodka and imperial Ossetra Caviar

### Nordic snacks

🍷 2021 Karl Haidle "Nikolauslese" - Riesling - Wurtemberg, Germany

Smoked shrimp, “Skagerrak”, pike roe, autumn pear espuma, tonka bean & kohlrabi

Braised mushroom, toasted yeast bouillon, dulce, sweet & sour pumpkin purée

🍷 NV Charles Heidsieck "Brut Reserve" | Champagne, France

Sour milk bread “Rye, spelt, barley, oats” & home made butter

North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe

🍷 Sijnn - Chenin Blanc & Co - Malgas, South Africa  
or

Pan seared venison, confit turnip, fermented mustard green & juniper sauce

🍷 Mas Amiel - Grenache & Co - Maury, France  
or

Wagyu “A5” striploin, pickled burdock, trout roe, charred eggplant purée perfumed with oyster & sesame vinaigrette

SUPPLEMENT \$250

Brown butter ice cream, pickled apple, almond crumble & sea buckthorn

2021 Camin Larredyan, “Au Capceu” - Petit Manseng | France- \$120

Inspiration of “Fika” with complimentary coffee or tea

### ADDITIONAL MAIN COURSE

\$300

### GUBBRÖRA

\$800

### 🍷 3 TASTING GLASSES BEVERAGE PAIRING

\$750 PER PERSON

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