



elitloppet® 24

KONGRESSEN

GOURMET

SATURDAY 25 MAY

KING CRAB ESPELETTE

Fried king crab with black garlic aioli and espelette pepper

PONTUS! PELLE JANZON

Thinly sliced fillet of beef, whitefish roe, sour cream, red onion, chive, brioche

HALIBUT OSCAR

Farmed sterling halibut with lobster, truffles, white asparagus and choron sauce

CHICKEN FROM BJÄRE MOUSSELINE

With top morel, cooked spring vegetables and morel velouté

CHOCOLATE TERRINE PASSION

Chocolate terrine with pistachios, passion fruit, nougatine and shredded almond cake

SUNDAY 26 MAY

PONTUS! LUXURY AMUSE BOUCHE

CHAR TARTLETTE

Smoked char fillet confit, with roe, white asparagus and chive cream

TURBOT CHAMPAGNE

Champagne poached turbot, champagne sauce and caviar

TENDERLOIN PROVENÇAL

Tenderloin tournedos with potato terrine, provençal styled vegetables, haricot verts, garlic butter, red wine sauce

SUMMER BERRIES SANDWICH

Strawberries, raspberries, blackberries, vanilla cream, white chocolate mousse, sponge cake, meringue, tagetes