

MÅLLÄKTAREN

SATURDAY 25 MAY

STARTER

GUBBRÖRA GREBBESTAD

Swedish anchovies from Grebbestad with egg, onion, chives, served on dark rye bread

MAIN COURSE

ROAST BEEF OF VEAL

With pickled silver onion, danish remoulade sauce and potato salad

ADD ON DESSERT

WHITE CHOCOLATE MOUSSE

With raspberries, sponge cake and lemon zest

SUNDAY 26 MAY

STARTER

PONTUS! SKAGEN

Skagen on danish rye bread, horseradish and pickled red onions

MAIN COURSE

PEPPER SMOKED SALMON

With dill and horseradish mayonaisse, radish salad, fennel, sugarsnaps and new potato

ADD ON DESSERT

VANILLA PANNA COTTA

With green pepper marinated strawberries, baked rhubarb and almond sponge cake