



WALK & TALK DINNER

MENY ETT 595

FÖRRÄTT STARTER	Biff och Gurka Tataki på biff, wasabi-ponzu, rostad vitlöksemulsion, gurka, kålrabi, alger, havssallad Beef and Cucumber Tataki of beef, wasabi ponzu, roasted garlic emulsion, cucumber, kohlrabi, algaes, sea salad
VARMRÄTT MAIN COURSE	Chirashisushi Sojarimmad lax, forellrom, kålrotsgari, sesamemulsion, furikake Chirashisushi Soy sauce cured salmon, trout roe, ginger pickled Swedish turnip, sesame mayonnaise, Furikake
DESSERT	Choklad och ris Chokladkaka, Amaretto-spritade körsbär, japansk whisky, Yuzu-kolasås Chocolate and rice Chocolate cake, Maraschino cherries, Japanese whisky, Yuzu Caramel sauce
	Mineralvatten och bryggkaffe ingår Mineral water and coffee is included

MENY TVÅ 775

3 x SNACKS	Wonton- Råbiff, sesamemulsion, picklad lök, forellrom Beef tartar, sesame emulsion, pickled onion, trout roe Norimaki- Lax, avokado, picklad rättika, kimchi Salmon, avocado, pickled radish, kimchi Norimaki- Tamago, avokado, pepparot, sesam Tamago, avocado, horseradish, sesame
FÖRRÄTT STARTER	Tonfisk och Macadamianöt Tartar på tonfisk, rostad macadamia-kräm, picklad enoki, alger, dashi Tuna and Macadamia Tartar of tuna, roasted macadamia cream, pickled enoki, algaes, dashi
VARMRÄTT MAIN COURSE	Chirashisushi Sojarimmad lax, forellrom, kålrotsgari, sesamemulsion, Furikake Chirashisushi Soy sauce cured salmon, trout roe, ginger pickled Swedish turnip, sesame mayonnaise, Furikake
DESSERT	Crème brulée Soja, bränt råsocker Soy sauce, caramelized brown sugar



WHITE WINE

2015 Trebbiano Umani Ronchi, Abruzzo, ITA	95/430
2015 Sauvignon Blanc Sancerre, Domaine Hippolyte Reverdy, Loire, FRA	155/700
2014 Chardonnay Petit Chablis Sur Les Clos, Dominique Gruhier, Burgundy, FRA	140/620
2016 Riesling G Trocken, Andi Knauss, Württemberg, GER	130/580

RED WINE

2016 Montepulciano Umani Ronchi, Abruzzo, ITA	95/430
2014 Pinot Noir Markowitsch, AUT	115/525
2015 Nebbiolo, Oddero, Langhe, Piemonte, ITA	150/710

SPARKLING

NV Pinot Meunier/Chardonnay/Pinot Noir Brut Noir, Yann Alexandre, Champagne, FRA	155/795
NV Xarel lo/Macabeo/Parellada Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA	110/585
Binnai Hakko Sparkling Junmai Ginjo Sake Ninki-Ichi Brewey, Fukushima, JAPAN	135/290

SAKE

Tak Special Label Kimoto Junmai Ginjo Kobe Shu-Shin-Kan Breweries, Hyogo, JAPAN	150/825
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BEER

Sapporo, Lager	75
Carlsberg Hof, Lager	75
NCB Hingstin Stout, Stout	88
NCB Amber Ale, Ale	88

CIDER

Galipette Cidre Biologique, Apple Cider	78
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NON ALCOHOLIC

Pepsi, Pepsi Max, 7up, Zingo, Trocadero	40
Lemon Tonic, Ginger Beer, Ginger Ale, Pink Grapefruit Soda	36
Carlsberg Non Alcoholic, Lager	49
Hitachino Non Ale, Ale	55



ÖVRIGT

Ett val av varmrätt för samtliga i sällskapet.
Vänligen meddela eventuella kostavvikelser senast 72 timmar innan ankomst.
Vi reserverar oss för eventuella ändringar i menyn beroende på säsong.
Önskar ni fakturera, behöver vi era fakturauppgifter senast 14 dagar innan ankomst.
Alla priser är inklusive moms.

AVBOKNING

Vid full avbokning 14 dagar eller mindre före utförandets datum, debiteras 100% av överenskommen minimumspond.
Vid reduktion med mer än 2 antal gäster vid ankomst debiteras de kvarstående fulla antalet.

FURTHER MORE

One choice of main course for the whole group.
Please let us know if anyone in your party has any eating deviations.
We reserve us for eventual changes in the menu, depending on the season.
If you would like to pay by invoice, please send us your invoice details 14 days in advance.
All prices is included tax.

CANCELLATION

A full cancellation 14 days or less before the event, we will charge 100% of the agreed minimum spend.
Reduction with more than 2 guests at arrival, we will charge up to the remaining amount of guests.