



## WALK & TALK DINNER

### MENY 590

#### 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

#### HUVUDRÄTT

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 brûlée

Soja, bränt råsocker

Soy sauce, caramelized brown sugar

Mineralvatten och bryggkaffe ingår

Mineral water and coffee is included

### MENY/BUFFÉ 730

#### 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

#### Färsk vårrulle- Sockerärter, avokado, glasnudlar, gräslök, morrötter, jordnötter

Fresh spring roll- Sugar snaps, avocado, glass noodles, chives, carrot, peanuts

#### HUVUDRÄTT

MAIN COURSE

#### Chirashisushi

Sojarimmad lax, forellrom, kålrotsgari, sesamemulsion, Furikake

#### Chirashisushi

Soy sauce cured salmon, trout roe, ginger pickled Swedish turnip, sesame mayonnaise, Furikake

#### DESSERT

#### Chokladbrownie

Chocolate Brownie

Mineralvatten och bryggkaffe ingår

Mineral water and coffee is included



## WHITE WINE

<b>2015 Trebbiano</b> Umani Ronchi, Abruzzo, ITA	105/455
<b>2015 Sauvignon Blanc</b> Sancerre, Domaine Hippolyte Reverdy, Loire, FRA	155/700
<b>2014 Chardonnay</b> Petit Chablis Sur Les Clos, Dominique Gruhier, Burgundy, FRA	140/620
<b>2016 Riesling</b> G Trocken, Andi Knauss, Württemberg, GER	130/580

## RED WINE

<b>2018 Grenache/Syrah</b> Barrels & Drums Côtes du Rhône, FRA	105/455
<b>2014 Pinot Noir</b> Markowitsch, AUT	120/545
<b>2017 Langhe Nebbiolo</b> Enzo Bartoli, Piemonte, ITA	145/645

## SPARKLING

<b>NV Pinot Meunier/Chardonnay/Pinot Noir</b> Brut Noir, Yann Alexandre, Champagne, FRA	155/795
<b>NV Xarel lo/Macabeo/Parellada</b> Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA	115/615
<b>Binnai Hakko Sparkling Junmai Ginjo Sake</b> Ninki-Ichi Brewey, Fukushima, JAPAN	135/290

## SAKE

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

## BEER

<b>Asahi, Lager</b>	78
<b>Carlsberg Hof, Lager</b>	78
<b>NCB Hingstin Stout, Stout</b>	88
<b>NCB Amber Ale, Ale</b>	88

## CIDER

<b>Galipette Cidre Biologique, Apple Cider</b>	78
--	----

## NON ALCOHOLIC

<b>Pepsi, Pepsi Max, 7up, Zingo, Trocadero</b>	40
<b>Lemon Tonic, Ginger Beer, Ginger Ale, Pink Grapefruit Soda</b>	36
<b>Carlsberg Non Alcoholic, Lager</b>	49
<b>Hitachino Non Ale, Ale</b>	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 reducering 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.