

SAKURA MENU

635

Beverage pairing 495

Rosa sallad, rödbetspicklat ägg, vit sparris, friterade blåmusslor, sakuravinäger, sesamdressing

Hecht & Banner, Cotes du Provence, FRA

Sakura-nudlar, kammussla, färsk wasabi, yuzu-dressing med wasabi

Kozaemon Sakura Label Junmai Ginjo, JPN

Gösfilé (MSC-certifierad), smörsås med nori, rostad körsbärspotatis, vårprimörer

Chardonnay, Chablis, Joseph Drouhin, FRA

Miso och vit chokladpannacotta med raberbergelé, färska rabarber och sakura maräng

Kiuchi Sparkling Umeshu, Kiuchi Brewery, JPN

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Passande dryck 495

Pink salad, beetroot pickled egg, white asparagus, deep
fried mussels, sakura vinegar, sesame dressing

Hecht & Banner, Cotes du Provence, FRA

Sakura noodles, scallops, fresh wasabi,
yuzu dressing with wasabi

Kozaemon Sakura Label Junmai Ginjo, JPN

Pike-perch fillet (MSC-certified), seaweed butter sauce,
cherry potatoes, spring greens

Chardonnay, Chablis, Joseph Drouhin, FRA

Miso and white chocolate pannacotta, rhubarb gel,
fresh rhubarb and sakura meringues

Kiuchi Sparkling Umeshu, Kiuchi Brewery, JPN