



# *private dining*

by MATHIAS DAHLGREN

Next to Seafood Gastro there are two separate areas for private dining. Here you have the opportunity to freely choose the direction of the menu and then Mathias' team puts their gastronomic stamp on the food and drink.

Alternatively, you're welcome to choose from our pre-designed menu suggestions.

With exclusive ingredients, finesse and knowledge of the highest level, we help you get the ultimate restaurant experience tailored to you and your party. There are two tables that can be booked either together or separately. Perfect for everything from breakfasts, lunches and dinners - for both business and private gatherings.

# private dining

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## Private Dining - Signatur

### Appetizers

Bread & butter

Croustade with forest mushrooms & truffle

### Dishes

Tartar of cage-caught langoustine with bleak roe cream & chive oil

*Bouzeron Les Bouillottes 2021, Guy Amiot et Fils,  
Bourgogne - France*

Seared wild duck breast with pumpkin purée  
pickled red endive & black cabbage

*Babaresco Nubiola 2012, Azienda Agricola Pelissero,  
Piemonte - Italy*

### Pre-dessert

Caramelized vanilla & apple sorbet

### Dessert

Chocolate fondant, sour cream ice-cream,  
sea salt & olive oil

*Spätlese Merlot 2022, Tschida,  
Burgenland - Austria*

### Mignardise

1 950:- /pp och beverage pairing 995:- /pp

# private dining

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## Private Dining - Seasonal Menu

### Appetizers

#### Bread & butter

Croustade with forest mushrooms & truffle

### Dishes

Lobster carpaccio with fennel, citrus and lobster emulsion  
radish, soy, trout roe

*Halgans Monzinger Riesling 2021, Emrich - Schönleber,  
Nahe - Germany*

Tartare of dry-aged beef with autumn truffle & aged cheese  
black cabbage, browned butter emulsion, toast

*Cru Classé Rosé 2020, Château Galoupet,  
Provence, France*

Red sole stuffed with king crab, seafood hollandaise & herb sauce  
salty fingers, lemon, dill

*Chablis Montmains 1er Cru 2022, Jean Collet & Fils,  
Chablis - France*

Baked venison saddle wrapped in Vindeln smoked pork belly  
celeriac cream & apple  
pickled mustard, walnuts, French watercress

*Gevrey Chambertin "En Pallud" 2018, Jean-Charles Lecuyer,  
Bourgogne, France*

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Private Dining - Seasonal Menu

Pre-dessert

Caramelized vanilla & apple sorbet

Dessert

Chocolate fondant, sour cream ice-cream,  
sea salt & olive oil

*Santo Del Chianti DOC 2009, Donatella Cinelli Colombini,  
Tuscany - Italy*

Mignardise

2 750:- /pp and beverage pairing 1 795:- /pp

*All beverages subject to change*

# private dining

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Private Dining - Vegetarian

## Appetizers

Bread & butter

Gougères with green asparagus & pecorino

## Dishes

Artichoke, pine nuts, lemon verbena

*Halgans Monzinger Riesling 2021, Emrich - Schönleber,  
Nahe - Germany*

Grilled avocado, jalapeño, aged cheese & pickled coriander seeds

*Anjou Blanc 2023, Thiboud Boudignon,  
Loire - France*

Butter-cooked celeriac with browned butter, truffle, sour cream

*Grillo 2023, Agricola Pianogrillo,  
Sicily - Italy*

Baked egg with fried mushrooms, spring onion & soy

*Santo Del Chianti DOC 2009, Donatella Cinelli Colombini,  
Tuscany - Italy*

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Private Dining - Vegetarian

Pre-dessert

Caramelized vanilla & apple sorbet

*Gevrey Chambertin "En Pallud" 2018, Jean-Charles Lecuyer,  
Bourgogne, France*

Dessert

Apple tart with calvados cream & roasted fennel

*Spätlese Merlot 2022, Tschida,  
Burgenland - Austria*

Mignardise

1 950:- /pp and beverage pairing 1995:- /pp

*All beverages subject to change*

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## Private Dining - Seafood Gastro

Seafood Gastro offers a gastronomic experience through a tasting menu consisting of aquatic products - fish, shellfish, sea snails, algae, coastal greens and other delicacies that live in, by or on the water.

The experience can be booked for a maximum of 12 guests

**2 200:- /pp and beverage pairing 1 400:- /pp**

Please note that we are unable to accommodate vegetarian/vegan diets or a menu without fish/seafood and dairy protein.

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## EXTRAS

Mathias Dahlgren selection of three different canapés and  
a glass of Champagne

495:-

## OUR SELECTION OF CAVIAR

All caviar is served with buttered levain bread, red onion & sour cream.

50g Anna Dutch Caviar Classic Baeri 1 495:-

*Recommended for 4 people*

125g Anna Dutch Osetra 4 295:-

*Recommended for 8 people*

250g Anna Dutch Baeri 7 000:-

(1 week ordering time)

*Recommended for 10-12 people*

Unfortunately we cannot accommodate all allergies.  
We work with seasonal ingredients & changes may occur.

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## Placment

Two tables that can be booked either together or separatel

### Private Dining 1

Up to 14 seats min. spend 25 000:

### Private Dining 2

Up to 10 seats min. spend 20 000:-

### Private Dining 1 + 2

Up to 24 seats min. spend 45 000:-