



GRAND HOTEL SALTSJÖBADEN

STOCKHOLM - EST. 1893

SÄSONGSMENY

14 september - 15 oktober

TORSKRYGG

Sotad torskrygg, vit soya, kantareller, rotselleri, kastanj & hummervinaigrette
Blackened cod loin, white soy, chanterells, celeriac, chestnut & lobster vinaigrette

Mâcon-Chaintré, Dominique Cornin, Bourgogne, Frankrike 125:- / 550:-

VILDAND

Rosmarinstekt vildand, jordärtskocka, lingon, gran, skogssvamp, lagrad ost & kycklingsky
*Rosemary fried wild duck, jerusalem artichoke, lingonberries, pine, mushrooms,
aged cheese & chicken broth*

Ripasso Valpolicella, Bertani, Veneto, Italien 125:- / 545:-

HJORTRON

Rårörda hjortron, macadamian, mandelkaka, karamell & vaniljglass
Cloudberries, macadamian, almond cake, caramel & vanilla ice cream

Moscatel de Setubal, Fonseca, Setubal, Portugal 65:- / glas

Meny - 595:-

Drycker - 295:-

Med reservation för ändringar. Vänligen meddela eventuella allergier.
Reservation for changes. Please let us know if there are any allergies in your party.