



GRAND HOTEL SALTSJÖBADEN

STOCKHOLM - EST. 1893

SÄSONGSMENY

PILGRIMSMUSSLA

Tomat, blodgrape, rättika, dill, fänkål & vitvinssås
Tomato, grape fruit, daikon, dill, fennel & white wine sauce

ESCOLHA ALVARINHO, QUINTA DA LIXA, VINHO VERDE, PORTUGAL 115:- / 525:-
(Alvarinho, Loureiro, Trajadura)

KYCKLING

Smörstekt Bjärekyckling, rotselleri, valnöt, äpple, körvel, jalapeño & rostad kycklingsky
Chicken from Bjäre, Celeriac, walnut, apple, chervil, jalapeño & roasted chicken broth

NAVAHERREROS GARNACHA, BODEGAS BERNABEVA, VINOS DE MADRID, SPANIEN 145:- / 650:-
(Garnacha)

HJORTRON

Hjortron, citron, mandelkaka, marconamandel & vaniljglass
Cloudberry, lemon, almond cake, marcona almond & vanilla ice cream

TOKAJ LATE HARVEST, ROYAL TOKAJ WINE CO, TOKAJ, UNGERN 75:- / GLAS
(Furmint, Yellow Muscat, Hárslevelü)

Meny - 595:-

Drycker - 330:-

Årets Kock 2018, David Lundqvist - Head Chef

Linus Moström - Head Sommelier

Fredrik Malmstedt - Food & Beverage Manager

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