



CHRISTMAS LUNCH IN LATVA

WEEK 48 - 26.-30.11.

Appetizers to share:

Char grilled beetroot, goat cheddar, hazelnut and fresh sage
Warm escargot salad with raisin brioche and mustard dressing
Duck rilette with caramelized pear, pistachio pyree and endivine

Main courses:

Roasted cauliflower, lentils sofrito, herbs de Provence and crispy flat bread
Pike and prawns á la Wallenberg, lobster sauce and pea and rutabaga butter
Slowly cooked Iberico pork neck with XO- sauce and kale salad

Dessert:

Creme brulee with juiced cranberries and honey crumble

42,00 €/ person



Wines for the menu
29 €

Matured cheeses with mandarin jam and butter cookies
7 €

Petit Fours from our own bakery
4,50 €