

## Hot stone menu

### Starters

Vandace roe from Sweden Burrata with pickled red onion browned butter crisp truffle bread

Chevre Chaud – \*\*\* (N) Baked goats' cheese with a walnut salad.

Beef tartar gunkan style

### Mains

The food will be fried on 350 degree hot Täljstenar (Soapstones) at your table

#### MIXED PLATE for TÄLJSTEN

Reindeer sirloin – Slightly cured Lamb racks - Gremolata

Marbled beef

Served with Oven-roasted potatoes w herbal butter Truffle mayo

Roasted garlic cream \*\*\*

Pico de Gallo

Garden Salad \*\*\*

VEGETARIAN PLATE for TÄLJSTEN Haloumi/Portabello Mushroom/Corn on the Cob

### Dessert

Chocolate cream & lemon curd with blood orange granita & nut muesli - \*\* (N)

Creme brule with local cloudberry

Allergens are marked with \* = Gluten \*\* = Lactose \*\*\* = Gluten and Lactose (N) = Nuts

### 3 course dinner 545:- same for all party

Chevre Chaud – \*\*\* (N) Baked goats' cheese with a walnut salad.

Mixed hot stone plate

Creme brule