



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.

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Private Dining - Signatur

Appetizers

Bread & butter

Beignets with Almnäs tegel cheese & summer truffle

Dishes

Cage-caught langoustine tartare with Kalix bleak roe,
white soy & chives

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

Truffled chicken from Bjäre with chanterelles,
Pommes Anna & Vin Jaune

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

Pre-dessert

Caramelized vanilla & apple sorbet

Dessert

Coconut with strawberries, lime & lemon grass

*Spätlese Merlot 2022, Tschida,
Burgenland - Austria*

Mignardise

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

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Private Dining - Seasonal Menu

Appetizers

Bread & butter

Beignets with Almnäs tegel cheese & summer truffle

Dishes

Cage-caught langoustine tartare with Kalix bleak roe,
white soy & chives

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

Tartare of Swedish tenderloin steak with oysters,
tallow & french watercress

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

Turbot stuffed with scallops, seafood hollandaise,
herb sauce & lemon

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

Truffled chicken from Bjäre with chanterelles,
Pommes Anna & Vin Jaune

*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

Coconut with strawberries, lime & lemon grass

*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

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Private Dining - Vegetarian

Appetizers

Bread & butter

Beignets with Almnäs tegel cheese & summer truffle

Dishes

Beef tomato tartare with truffle, grilled miso & parsley

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

Grilled carrot with elderberry & smoked crème fraiche

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

Jerusalem artichoke with salted lemon, yogurt, thyme
& fried Jerusalem artichoke

*Grillo 2023, Agricola Pianogrillo,
Sicily - Italy*

Fried egg63 with chanterelles, ramson capers,
browned butter & oxalis

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

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Private Dining - Vegetarian

Pre-dessert

Caramelized vanilla & apple sorbet

Dessert

Coconut with strawberries, lime & lemon grass

*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 separated

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:-