



# *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.

# private dining

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## Private Dining - Signatur Menu

### Appetizers

Bread & butter

Croustade with porcini mushroom crème, truffle, chicken skin

### Dishes

Lightly baked cured Arctic char with bleak roe  
smoked sour cream, horseradish, trout roe, elderflower-pickled kohlrabi

*Riesling Spätlese Trocken 2017, Sybille Kuntz, Mosel - Germany*

Truffled chicken from Bjäre  
Pommes Anna, chanterelles, Vin Jaune

*Chassagne Montrachet Champs de Morgeot Rouge 2023, Domaine Lamy Pillot,  
Burgundy - France*

### Pre-dessert

Caramelized vanilla & apple sorbet

### Dessert

Coconut with raspberries, lime, & lemongrass

*Moscato D' Asti 2024, Azienda Agricola Pelissero  
Piemonte - Italy*

### Mignardise

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

*All beverages subject to change*

# private dining

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## Private Dining - Seasonal Menu

### Appetizers

Bread & butter

Croustade with porcini mushroom crème, truffle, chicken skin

### Dishes

Lightly baked cured Arctic char with bleak roe  
smoked sour cream, horseradish, trout roe, elderflower-pickled kohlrabi

*Riesling Spätlese Trocken 2017, Sybille Kuntz, Mosel - Germany*

Tartar of Swedish dry aged beed  
with oysters, tallow, french watercress

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

Turbot with Champagne sauce  
cockles, trout- & lumpfish roe, lemon zest

*Chablis Montmains 1er Cru 2024, Jean-Paul & Benoît Droin  
Chablis - France*

Truffled chicken from Bjäre  
Pommes Anna. chanterelles, Vin Jaune

*Chassagne Montrachet Champs de Morgeot Rouge 2023, Domaine Lamy Pillot,  
Burgundy - France*

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Private Dining - Seasonal Menu

## Pre-dessert

Caramelized vanilla & apple sorbet

## Dessert

Coconut with raspberries  
lime, lemongrass

*Moscato D' Asti 2024, Azienda Agricola Pelissero  
Piemonte - Italy*

## Mignardise

2 750:- /pp and beverage pairing 1 795:- /pp

*All beverages subject to change*

# private dining

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## Private Dining - Vegetarian Menu

### Appetizers

Bread & butter

Croustade with porcini mushroom crème & truffle

### Dishes

Beef tomato tartar

truffle, grilled miso, parsley

*Halgans Monzinger Riesling 2021, Emrich - Schönleber*

*Nahe - Germany*

Grilled carrot

elderflower, smoked crème fraîche

*Anjou Blanc 2023, Thiboud Boudignon*

*Loire - France*

Jerusalem artichoke with salted lemon  
yogurt, thyme, Jerusalem artichoke crisp

*Grillo 2023, Agricola Pianogrillo*

*Sicily - Italy*

Deep fried egg63 with chanterelles  
ramson capers, browned butter, oxalis

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

*Chablis - France*

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Private Dining - Vegetarian Menu

Pre-dessert

Caramelized vanilla & apple sorbet

Dessert

Coconut with raspberries  
lime, lemongrass

*Moscato D' Asti 2024, Azienda Agricola Pelissero  
Piemonte - Italy*

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 a menu without fish & seafood or milk 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:-