



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

smoked sour cream, horseradish, elderflower, trout & bleak roe

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

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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
smoked sour cream, horseradish, elderflower, trout & bleak roe

Riesling Spätlese Trocken 2017, Sybille Kuntz, Mosel - Germany

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

*Renaissance 1er Cru, Vadin - Plateau
Champagne, 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

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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:-