

NOBEL PRIZE MUSEUM

Menu

No. 1

Cured char with cauliflower terrine, whitefish roe
and dill mayonnaise

Farm chicken from Reko with mushrooms, seasonal vegetables,
almond potato purée and red wine sauce

Blueberry bavaroise, blueberry ice cream,
lime jelly och meringue

SEK 750

Selected wines

SEK 420kr

Alcohol-free drink package

SEK 275

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Menu

No. 2

Crayfish pannacotta with fennel and char

Deer fried in spices with root vegetables, lingonberry
chutney och cinnamon sauce

Mandarin och and white chocolate mousse
with mandarin sorbet

SEK 750

Selected wines

SEK 420

Alcohol-free drink package

SEK 275

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Menu

No. 3

Tomato filled with fennel, parsley emulsion, kohlrabi
and dill pearls with flower crisp

Baked celeriac with mushrooms and sage,
golden beet, Jerusalem artichoke, cabbage, potatoes,
and roasted cabbage gravy with star anise

Cooked pear with chocolate from Österlen and pistachio

SEK 700

Selected wines

SEK 420

Alcohol-free drink package

SEK 275

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Canapés and Hors d'oeuvres

Smoked salmon tartare with horseradish and dill

Croustade with Skagen mix

Mini savarin on goat's cheese with beetroot and seed crackers

Focaccia with caramelized onions and coppa

Chicken liver parfait with port wine jelly

Potato blini with seaweed caviar and dill umbel cream

SEK 55 per piece

Snacks

Crisps and Marcona almonds

SEK 45