

Menu

No. 1

Cucumber with whitefish roe, horseradish, kohlrabi and dill cream

Duck with pumpkin puree, orange sauce and Pommes Anna

Baked chocolate with blood orange and vanilla

SEK 795

Selected wines

SEK 445

Alcohol-free drink package

SEK 290

Menu

No. 2

Jerusalem artichoke soup with Västerbotten cheese,
pickled onions, crispy artichoke and dill

Lamb roast beef with black garlic gravy,
barigoule and herb-roasted Amandine

Apple harmony with caramel sauce and oat crumble

SEK 795

Selected wines

SEK 445

Alcohol-free drink package

SEK 290

NOBEL
PRIZE
MUSEUM

Menu

No. 3

Vegetarian or vegan menu composed on request,
based on seasonal ingredients

SEK 795

Selected wines

SEK 445

Alcohol-free drink package

SEK 290

Canapés and Hors d'oeuvres

Cone with sour cream, pickled onion and roe

Croustade with crayfish, Västerbotten cheese and dill

Salmon tartare with cress and horseradish

Mushroom toast with onion and thyme crème

Steak tartar on pumpernickel with creamy egg yolk

Beetroot and goat's cheese with seed crackers

Broccoli wasabi and puffed rice

SEK 58 per piece

Snacks

Crisps and Marcona almonds

SEK 45