Theatre menu

3 COURSE DINNER

Classic Toast Skagen
with prawns, dill, mayonese

Grilled Beef Fillet
Baked tomato, red wine jus, Café de Paris butter and potato cake

Creamy Caramel Truffle

595 SEK

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Seafood Soup
Seared scallop, kohlrabi, dill and crouton

Halibut
Smoked butter sauce, salted lumpfish roe, kohlrabi, turnip, confit leek

Creme Brulée flavoured with orange and cinnamon

595 kr

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Petit Choux, cured cheddar, honey and blackpepper

Canneloni
cream cheese, mushrooms, Parmesan and crispy fried oyster mushrooms

Milk Chocolate Bavarois
Peanut caramel, hazelnut ice cream, torched meringue and chocolate soil

555 kr