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## COAST TO COAST

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Bleak roe croustade with lightly smoked smetana  
Fried reindeer lichen, horseradish & reindeer tongue  
Cured ptarmigan, chawanmushi & fermented blueberries

 Champagne, Carte d'Or Drappier, Champagne, France


Pan-seared scallop, jerusalem artichoke purée,  
tangy apple sallad & sea buckthorn foam

 Lander & Jenkins, Chardonnay, Napa Valley, USA


Tataki of dry-aged beef, fried potato, jalapeño, spring onion,  
anchovy powder & Västerbotten cheese cream

 Riesling, Generations, Pauly, Mosel, Germany


Lightly smoked halibut, baked & fried leek,  
beurre blanc made with fermented tomato

 Chablis 1er Cru, Chardonnay, Montmains, Jean Collet, Bourgogne, France

Saddle chop of reindeer, fried reindeer shoulder with juniper,  
red wine jus & lingonberries served with creamed point cabbage flavored  
with coarse mustard

 Cote de Beaune, Pinot Noir, Les Accocies, Henri & Gilles Buissons, Bourgogne, France

Choux pastry filled with arctic raspberry jam, vanilla ice cream & brown  
cheese mousse

 Tokaji, St: Stephans Crown, 5 Puttonyos Hungary



[Any allergies or curious about the origin of our meat?](#)  
[Just talk to our staff and we'll be happy to help](#)