

# MENU EINO

## LUNCH

### **Shrimp Skagen with brioche - LF**

*Riesling Terroir Selection, Jean-Baptiste Adam, Alsace, France - 75 l 75 cl*

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### **Roasted corn-fed chicken breast, carrot, Brussels sprouts, and carrot beurre blanc - LF, GF**

*Éremo Langhe Rosso, Fontanafredda, Piemonte, Italy - 70 l 75 cl*

...

### **Yogurt panna cotta, citrus salad, and mandarin coulis - LF, GF**

*Tokaji Édes Szamorodni 1413, Disznókő, Tokaj-Hegyalja, Hungary - 90 l 50 cl*

**59**

person

CHICKEN - FR

LF - lactose-free | GF - gluten-free

*KÄMP*

# MENU HELENE

## LUNCH

**Caramelized onion, Västerbotten cheese, and onion consommé – LF, (GF)**

*Corvers-Kauter Rheingau Pinot Noir, Weingut Dr. Corvers-Kauter, Rheingau, Germany – 75 l 75 cl*

...

**Charred pike perch confit, Jerusalem artichoke, and Champagne sauce – LF, GF**

*Les Vénérables Vieilles Vignes Chablis, La Chablisienne, Chablis, France – 80 l 75 cl*

...

**Lingonberry mousse, roasted white chocolate, and pistachio – GF**

*Beerenauslese Zweigelt, Kracher, Burgenland, Austria – 75 l 37,5 cl*

69

person

LF – lactose-free | GF – gluten-free | (GF) – available as gluten-free

KÄMP

# ADD TO YOUR LUNCH EXPERIENCE

## CHAMPAGNE

Pol Roger Brut Reserve .....	140
Pol Roger Brut Vintage 2016.....	160
Pol Roger Brut Vintage Rosé 2018.....	180

## SPARKLING

Sumarroca Cava Brut Reserva 2019.....	80
<i>Organic</i>	

## COFFEE | TEA

Coffee .....	7
Tea .....	7

## DIGESTIFS

Hennessy VSOP .....	17,5
Hennessy XO .....	43
Christian Drouin Calvados VSOP.....	17,5
Amaretto .....	9,5
Baileys .....	9,5