

CHEF'S TASTING MENU

TUNA AND VENISON TARTAR
Yogurt, Mushroom and Sea Urchin Salad

CONFIT OF ARCTIC CHAR
Asparagus Purée, Kalix Löjrom and Nettle Sauce

FOIE GRAS GANACHE
Apple Compote, Morrels and Truffle Foam

LOIN OF VEAL
Olive and Dill Braised Rutabaga, Almonds and Crispy Sweetbreads

WARM GOAT CHEESE SANDWICH
Cloudberry Tea

JUNIPER BERRY PANNACOTTA
Lemon Curd

CHOCOLATE AND COFFEE TART
Blueberry Parfait

AVAILABLE PER TABLE 85.00 PP BEVERAGE ACCOMPANIMENT 35.00 PP

ALSO AVAILABLE

AQUAVIT BITE MENU

A MULTI COURSE TASTING MENU 110.00 PP BEVERAGE ACCOMPANIMENT 60.00 PP

SERVED FROM 7:30 P.M.-9:30 P.M.

VEGETARIAN MENU

FIELD GREENS AND GOAT CHEESE SALAD
Artichoke Chips, Oven Dried Tomato and Olives

SEAWEED AND TAROROOT CANELLONI
Waterchestnut and Tea Broth

ASPARAGUS RISOTTO
Fried Ramps and Rice Wine Froth

REDWINE BRAISED TURNIPS
Morels, Fava Beans and Roasted fingerling Potato

WARM GOAT CHEESE SANDWICH
Cloudberry Tea

JUNIPER BERRY PANNACOTTA
Lemon Curd

CHOCOLATE AND COFFEE TART
Blueberry Parfait

AVAILABLE PER TABLE 58.00 PP BEVERAGE ACCOMPANIMENT 35.00 PP

SERVED FROM 7:00 P.M.-10:00 P.M.

PRIX-FIXE DINNER MENU

FIRST

OYSTERS

Mango Curry Sorbet and Sevruga Caviar

FIELD GREENS AND GOAT CHEESE SALAD

Artichoke Chips, Oven Dried Tomato and Olives

SUNCHOKE AND BLACK TRUMPET MUSHROOM SOUP

Oxtail Wrapped Halibut

HERRING PLATE

Necessary Accessories: Carlsberg Beer and Aquavit

GRAVLAX AND MACKEREL

Fingerling Potato Salad, Red Beet Sorbet and Espresso Mustard Sauce

LOBSTER ROLL

Homemade Ginger Ale, Seaweed Salad, Sevruga Caviar and Potato Foam

HOUSE SMOKED SALMON

Poached Quail Egg, Goat Cheese Parfait and Osetra Caviar

RARE TUNA AND SHRIMP

Paella Infused Fingerling Potato and Trout Roe

FOIE GRAS GANACHE

Curry Seared Squab and Tuna Roll with Yogurt Sorbet

KOBE BEEF RAVIOLI

Beech Mushrooms, Hearts of Palm Salad and Truffle Tea Broth

1OZ. CAVIAR

OSETRA 45.00

BELUGA 62.00

Served with Buckwheat Blinis and Crème Fraîche

AQUAVIT'S SMÖRGÅSBORD PLATE IS AVAILABLE UPON REQUEST

SECOND

CARAMELIZED LOBSTER

Seaweed Pasta, Sea Urchin Sausage and Cauliflower Sauce

RARE SEARED TUNA AND SCALLOPS

Taro Root Chips, Chanterelles and Sea Urchin Beurre Blanc

SAUTÉED BASS

Water Chestnuts, Pear and Celery Root Purée with Rice Wine Froth

CRISPY SALMON

Roasted Beets and Asparagus with Meyer Lemon Sabayonne

HOT SMOKED CHAR

Quail Egg Risotto and Wild Mushroom Consommé

TRIO OF VEAL

Loin, Sweetbread and Kidney with Lobster Cabbage and Marrow Sauce

TOURNEDOS OF DUCK

Mushroom Ragout, Caramelized Orange Zest with Sweet and Sour Black Pepper Sauce

SPICE CRUSTED VENISON AND MEATBALL

Sunchoke Purée, Brussel Sprouts and Lingonberry Jelly

SLOW POACHED LAMB

Truffle and Butternut Squash Tart with Sweetbread Sauce

THREE COURSES 67.00