



THE SWEDISH COOKBOOK

NIKLAS EKSTEDT

80 *per person*

Welcome drink:

SMOKED DOUGLAS FIR & OLIVE OIL MARTINI — HEPPLE DOUGLAS FIR VODKA, CUBITT
HOUSE X TENUTA I BONSI OLIVE OIL, MEZCAL RINSE

STARTERS

Gravad Lax, Poached Egg, Mustard Dill Sauce
Toast Skagen, Fresh Lemon

MÂCON-VILLAGES, MAISON CUBITT, DOMAINE PERRAUD, BURGUNDY, 2023 13.5

MAIN

Slow-Cooked Pork Shank

BOURGOGNE PINOT NOIR MAISON CUBITT, DOMAINE PERRAUD, BURGUNDY, 2024 14.5

Mashed Root Vegetables, Watercress
Broad Beans & Mint Salad | Flatbreads

PUDDING

Rhubarb Pie, Vanilla Sauce

TOKAJI, NOBLE LATE HARVEST 'MYLITTA', DOBOGÓ, TOKAJ, 2022 15.5



All prices include VAT. A discretionary 15% service charge is added to your bill. Allergies? Please tell us. Sorry but we don't take cash.



