

# GONDOLENS CHRISTMAS MENU

Price per person: 1795 SEK

## FIRST COURSE

Gondolen's trio of herring – creamy matjes herring, mustard herring and fried marinated Baltic herring. Served with Västerbotten's cheese, boiled potatoes, crispbread, Christmas wort bread & homemade butter.

## SECOND COURSE

Choux pastry filled with egg, shrimp and chives topped with Kalix vendace roe  
Cured salmon on house-made Christmas wort bread with mustard-dill sauce, horseradish and dill

Tartelette with "gubbröra" made from smoked eel and served with Baerii caviar  
Foie gras terrine with Christmas pork rilette, redcurrant jelly, pickled cucumber & garden cress

## THIRD COURSE

Butter-baked cured cod with green pea velouté and anchovy croquette "Jansson's Temptation"

## FOURTH COURSE

Glazed Iberico pork chop with Gondolen's own mustard, apple cream with ginger, foie gras & Brussels sprouts

## FIFTH COURSE

Fourme d'Ambert, Den Hvide Dame and Almnäs Tegel served with sablé biscuits, gingerbread and quince and pear marmalade

## SIXTH COURSE

Gondolen's "Ris à la Malta" with mandarin sorbet & candied almonds

## SEVENTH COURSE

Seven kinds of Christmas sweets

GONDOLLEN

# BEVERAGE PAIRING

Price per person: 1200 SEK

## FIRST SERVING

Spendrups Signature & 4 cl of Gondolen's Aquavit

## SECOND SERVING

2022 VILLA WOLF Riesling Dry, Pfalz (GER)

## THIRD SERVING

2023 DOM. LAROCHE Bourgogne Chardonnay (FR)

## FOURTH SERVING

2023 ALAIN GRAILLOT Crozes-Hermitage, Rhône (FR)

## FIFTH SERVING

GRAHAM'S 10yo Tawny Port (PT)

## SIXTH SERVING

Brännland Iscider, Västerbotten (SE)

## SEVENTH SERVING

Coffee and 4 cl Avec (Cognac, Whisky, Grappa, Calvados, Rum or Swedish Punsch)

GONDOLLEN